



LA RONCAIA

IL PRESTIGIO DI UN'EMOZIONE

PICOLIT



MADE EXCLUSIVELY FROM GRAPES OF A NATIVE VINE, PICOLIT.

CLASSIFICATION: PICOLIT DOCG COLLI ORIENTALI DEL FRIULI.

ORIGIN: ESTATE VINEYARDS IN THE MUNICIPALITY OF ATTIMIS.

GRAPES: 100% PICOLIT.

SOIL AND VINEYARD: MARLY SOIL OF EOCENE ORIGIN.

THE VINEYARD IS PLANTED WITH 4.600 SINGLE GUYOT-TRAINED VINES PER HECTARE.

VINIFICATION: HARVEST IS CARRIED OUT IN LATE OCTOBER, BUT THIS SMALL QUANTITY OF GRAPES BECOME MUST ONLY AFTER ATTENTIVE, SKILLED RAISING LASTING 6 WEEKS. PART OF THE MUST IS FERMENTED IN NEW ALLIER BARRIQUES AND THE REST IN STAINLESS-STEEL VATS AT A CONTROLLED TEMPERATURE. IN LATE SPRING ASSEMBLAGE IS EFFECTED AND, AFTER A LONG MATURATION IN BARRIQUE, THE WINE IS BOTTLED. THE AGEING IN THE BOTTLE ALLOWS TO OBTAIN A MATURE PICOLIT CAPABLE OF GIVING INTENSE EMOTIONS.

APPEARANCE: GOLD YELLOW.

NOSE: EVOLVED AND VERY ELEGANT, WITH SCENTS RECALLING ACACIA HONEY AND RAISINS.

PALATE: DELICATE, ROUNDED AND APPROPRIATELY SWEET.

ALCOHOLIC STRENGTH: 12% VOL.

IDEAL SERVING TEMPERATURE: 12-13°C.

PAIRINGS: IT IS CONSIDERED ONE OF THE FINEST SIPPING WINES. PERFECT ALSO WITH DRY BISCUITS.

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VIA VERDI 26 FRAZ. CERGNEU - 33045 NIMIS UD

T +39 0432 790280 F +39 0432 797900 E info@laroncaia.com I www.laroncaia.it