

PICOLIT MIKLUS

2017

Technical sheet

Vine variety: 100% Picolit

Production area: San Floriano del Collio (Friuli Venezia Giulia)

Recognition: Controlled designation of Origin DOC COLLIO

Type: sweet white (autochthonous rare wine)

Soil composition: hilly, consisting of layers of clayey marl and sandstone, locally called "ponca"

Altitude: 210 meters above sea level

Vineyard age: 25 years

Pruning system: Guyot

Harvest period: September 2017

Vineyards: without use herbicides, organic agriculture

Vinification: The grapes were selected and harvested manually in the end of September. In the cellar the grapes were hanging on wires to dry naturally until November / December, were gently de-stemmed, the must was then left on the skins for 14 days in conical oak vats without temperature control. In these days alcoholic fermentation started and three times a day the skins were immersed in the must, punching down manually. After that it were soft pressed with old manually press and the alcoholic fermentation continued and aged without temperature control in oak barrique for 2 years, always on the lees.

Various: without temperature controls, not clarified

Visual appearance: golden yellow colour

Tasting profile: The wine is characteristic, slightly aromatic with notes of acacia honey, nutmeg, wild flowers, yellow peach, orange peel, ripe apricot. On the palate slightly sweet and delicate, dried figs taste, honey, mineral note, fine and very harmonious.

Food pairing: perfect as an aperitif, ideal with cheeses, chocolate, desserts etc.

Serving temperature: 13-15° C

Alcohol content: 14 % vol.

Aging potential: 10 years