



#### ANALYTICAL DATA

<b>Alcohol (% vol):</b>	14,00
<b>Sugar:</b>	sweet
<b>Vintage:</b>	2008

#### LIVIO FELLUGA

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## Picolit

### DESCRIPTION

Picolit is Friuli's noblest wine, but its origins are still a matter for debate. It is only since 1750, thanks to the writings of Count Fabio Asquini, that we have any accurate documentation of this "nectar produced by the meagre berries of the bunch".

The peculiarity of this odd, delicate vine is the partial fertilisation of its flowers. This means that only a few, very concentrated berries ripen in each bunch.

A complex wine the colour of old gold, Picolit marries sweet and acidulous sensations, releasing a pervasive aroma of candid peel, vanilla and spring flowers. In the past, Picolit was the wine of Europe's nobility. Today, it is admired as a prestigious meditation wine.

#### Awards:

- "Bibenda 2013" - A.I.S.: "5 bunches"
- "I Vini di Veronelli 2013"- Luigi Veronelli: "3 stars"
- "Annuario dei Migliori Vini Italiani 2013" - Luca Maroni: 97/100 - Best Sweet Italian wine of the year.

### WINE PROFILE

<b>Variety:</b>	Picolit
<b>Denomination:</b>	Colli Orientali del Friuli
<b>Designated zone:</b>	D.O.C.G.
<b>Area of production:</b>	Rosazzo
<b>Soil type:</b>	Marl and sandstone flysch of Eocene origin
<b>Grape:</b>	Picolit
<b>Wine training system:</b>	Guyot
<b>Pest control:</b>	Low environmental impact integrated pest management
<b>Harvest period:</b>	In several selections, beginning in late October
<b>Harvest method:</b>	Manually in twice-weekly selections, according to ripeness

#### Vinification:

The part-dried grape was carefully destemmed. Next, the fruit was soft crushed. The must obtained was then allowed to settle. The now-clarified must fermented at controlled temperatures in small casks of French oak, where it matured for about 18 months.

#### Ageing:

After fermentation, the wine was left on the lees in the small oak casks for nearly 18 months. The bottled wine was aged in temperature-controlled binning cellars for about 18 months.

#### Sensory characteristics:

**Appearance:** intense golden yellow

**Nose:** varietal, elegant, with great character, intense notes of candied fruits, pastries, apricot and fig integrated to aromas of orange blossom, acacia honey and elegant spices.

**Palate:** a wine with a great complexity; soft, savory, articulate, with balanced acidity and sweetness. Very persistent aftertaste with complex aromatic sensations with outstanding aromas of exotic fruit and ginger.

#### Serving suggestions:

A fine partner for full-flavoured, tangy and marbled cheeses. Outstanding with foie gras. Superb as a meditation wine, Picolit is a fine complement to pastries.

#### Serving temperature:

12 - 14°C