

VILLA RUBINI



Picolit

VARIETAL

100% Picolit

REGION

D.O.C. Colli Orientali del Friuli, Italy

VINIFICATION

Picolit has a noble Friulian heritage and is the oldest known indigenous variety. Due to the semi-barren, harsh soil conditions, the yield is very small. The harvest takes place in the late autumn when the grapes are over mature. Every bunch is picked by hand and placed with care on crates for wilting and drying until mid-December when they are pressed. The must ferments until March/April, followed by a ten month period of barrel aging. The wine remains in stainless steel four to six months allowing it to clarify naturally without the addition of fining agents. After a delicate filtration the Picolit is bottled.

PROFILE

A complex wine with an intense gold color. The bouquet is warm and delicate with chestnuts, apricots, and exotic fruit notes. Picolit is full, rich, smooth, warm and mellow. The sweetness of this wine is balanced by a crisp aftertaste with a long and persistent almond finish.

SERVING SUGGESTIONS

Picolit is a wonderful aperitif. Excellent as a dessert wine with ripened cheeses and biscotti.



6/11/11
Wine Spectator

2006

SCOPERTA IMPORTING COMPANY | THE MARCHETTI COMPANY

216 | 321 | 4162

www.scopertaimports.com