

ISIDORO POLENCIC



PICOLIT Collio D.O.C.

VINEYARD LOCATION - Ruttars, Dolegna del Collio.

TYPE OF SOIL - Marl and sandstone.

ALCOHOL - 14,5% vol.

TASTING NOTES - Picolit wine is straw yellow colour with light golden tints. Its bouquet is scented with candied fruit, dried fruit and wild flowers. It tastes sweet, rich and fine, as flavoured by candied fruit, figs and honey. Long and persistent aftertaste.

HARVEST - Halfway through October. Harvest hand made.

VINIFICATION - Natural grape withering on wood, 48-hours fermentation in touch with the skins, soft pressing, fermentation in oak barrels.

AGEING - 8 months in oak barrels, four months in bottles.

NOTES - The vineyards date 8 years back. The vine-growing system is Guyot, providing a density of 8.000 vines each hectare.

TO BE SERVED AT - 12 / 14°C