



Picolit

CLASSIFICATION:

D.O.C.G.

PRODUCTION AREA:

Colli Orientali del Friuli

PRODUCER/BOTTLER:

CABERT – Cantina di Bertiole S.P.A. – BERTIOLO – ITALIA

MADE IN ITALY

GRAPE TYPE:

Picolit

BUNCH:

Small, with a wing as long as the bunch, very few kernels

GERMINATION:

April

FLORESCENCE:

Around the middle of June

RIPENING:

At the end of September, around the middle of October

VINIFICATION/FERMENTATION:

Late harvest and drying of the grapes. Delicate and careful pressing. The fermentation can last up to one month and stops spontaneously. Successively ageing in wooden barrels for 6 months.

STYLE:

Sweet wine

DESCRIPTION:

Particularly persuasive, elegant, with varied nuances which are wild flowers and honey produced from them.

GASTRONOMIC PAIRING:

Extraordinary wine for meditation and goes surprisingly well with some strong cheese

SERVING TEMPERATURE:

15° C

CONTENT:

Bottle 0,375 lt.

AGEING:

At least 5 years

TECHNICAL ANALYSIS:

Alcohol: 13,50/14,00 %vol

Contains sulphites

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