



Picolit Rodaro

The Limited Editions

Label

The wine of Evolution - Friuli Venezia Giulia region (Italy)

Vintage

2018

Wine appellation

DOCG COLLI ORIENTALI DEL FRIULI

Grape variety blend

PICOLIT 100% (Native Variety)

Vineyard name

Romain (Terraced hillsides)

Age of vines

29 years old

Vineyard altitude

130 mt. a.s.l

Vineyards aspect

Eas- West (Grassy, not irrigated)

Soil composition

Eocenic marl and sandstone, known locally as "ponca"

Vine cultivation system

Guyot

Vine density per hectar

4.500 vines

Yield per hectare

40 quintals

Grape yield per plant

Approx. 1.5 Kg

Harvest period

Late September/Ottobre

Harvesting

Manual

Grape provenance

100% Single Estate wine in the Cividale del Friuli area

Pest control

Low environmental impact integrated pest management (SQNPI Certification) since 2016



Wine style

Sweet WHITE (Passito Style)

Average annual qty bottles

3.500 (0.375 l)

Vinification

Manual selection of the healthiest grapes, placed in small crates to undergo the process of 'appassimento' (withering/raisining) in ambient storage to concentrate the grape sugars. Soft pressing and vinification in stainless steel.

Alcohol content

11.5%

Technical data

Acidity: 5.18 gr/l - Non reducing extract: 38.80 gr/l - Residual Sugars 142 gr/l

Serving temperature

8° C

Evolutionary peak from

20 years after the harvest

Sensory profile

A luminous, gold-veined amber precedes a torrent of ripe, richly-sweet fragrances. The taster encounters an explosive harmony of candied fruit, sweet spice, and vibrant spirits, with seductive impressions of pear, candied citrus, hazelnut, clove, cherry and Grand Marnier alternately taking the stage as aromatic soloists. Gradually making their appearance are intriguing notes of pine nuts, cocoa powder, and persimmon marmalade, conjuring up comforting impressions of classic home-fare. The palate offers an amazing breadth of sensory impressions, which emerge and spiral into a finish that is dry, clean-edged, and richly-evolved. Velvety impressions of dried figs and dates in mid-progression contribute to creating an overall performance of magisterial impact, making possible pairings with full-flavoured, as well as highly-spiced, dishes. Overall, this is an energy-laden, vigorous Picolit that infuses the senses with a vibrant cornucopia of ultra-ripe fruit, seeds and nuts, and the noblest of distilled spirits!

Serving suggestion

Native sweet wine for meditation. Blue stilton. Foie gras.

