

AQUILA DEL TORRE



Wine OASI – Dry white wine from PICOLIT grapes

Variety Picolit

Vintage 2016

In the Vineyard

Soil Flysch, interbedded clayey-textured marl and sandstone

Planting pattern Small parcels surrounded by woodland

Vineyard location Hillslope terraces

Training system Guyot simple

Average density 5.000 vines per hectare

Average yield 0.8 kg per vine

Elevation 175-300 metres above sea level

Harvest method Bunch selection and manual harvest using small cases

Average age of vineyards 14 years

Vineyard exposure South, south-west

Vineyard treatments Ground cover treatments: copper and mined sulphur

Soil working Spontaneous ground cover

In the Cellar

Winemaking Spontaneous fermentation with native yeasts in French oak barrels

Maturation 12 months, ageing on the lees

Number of bottles produced c. 1.300

Alcohol content 14.5% vol

Reducing sugar 4 g/l

Total acidity 5 g/l

In the Glass

Sensory profile Dry white wine, floral entry, hints of balsam, minerality and citrus. Refreshing, savoury, long-lingering persistence

Recommended matchings Soft-paste cheese, moderately strong blue cheese, rice or pasta with wild spring greens or seafood, *baccalà alla vicentina* (milk-poached salt cod)

Serving temperature 10-12 °C