

# AQUILA DEL TORRE



**Wine** PICOLIT – Colli Orientali del Friuli DOCG

**Variety** Picolit

**Vintage** 2013

## *In the Vineyard*

**Soil** Flysch, interbedded clayey-textured marl and sandstone

**Planting pattern** Small plots surrounded by woodland

**Vineyard location** Hillslope terraces

**Training system** Guyot simple

**Average density** 3.500 vines per hectare

**Average yield** 0.5 kg per vine

**Elevation** 250 metres above sea level

**Harvest method** Entirely by hand in small cases, natural raisining in drying rooms

**Average age of vineyards** 40 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. 2.000

**Alcohol content** 12% vol

**Reducing sugar** 104 g/l

**Total acidity** 5,4 g/l

## *In the Glass*

**Sensory profile** Sweet white wine, tropical fruits, sumptuously compelling palate, elegant persistence

**Recommended matchings** Mature and blue cheese, foie gras, on its own as a meditation wine

**Serving temperature** 16-18 °C