

AQUILA DEL TORRE



Wine PICOLIT – Colli Orientali del Friuli DOCG

Variety Picolit

Vintage 2022

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 50 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 500 (375 ml)

Alcohol content 13% vol

Reducing sugar 113 g/l

Total acidity 5,6 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

AQUILA del TORRE - Savorgnano del Torre (Udine), Friuli, Italy - www.aquiladeltorre.it