

COLLI ORIENTALI DEL FRIULI D.O.C.G.

PICOLIT



This wine bears the same name of the grapes used to produce it, which are cultivated on Santo Spirito hill over Albana plain. The grapes are at first selected with care then pruned and laid down for drying until late autumn.

“Golden yellow in glass, disclosing its unmistakable personality at nose. Vibrant bouquet with liquor hints, flower driven, recalling exotic fruit and with melon notes. The palate is soft creamy, complex and well balanced. Elegant almond flavour finish” (from “Ai Migliori vini d’Italia” by D’Agata and Comparini).

Conversation and meditation wine, excellent with fermented cheese and foie gras pate. Serving temperature: 14°-16° C. Environmentally friendly techniques used.

TECHNICAL REMARKS

HARVEST: hand harvest in crates and drying process

GRAPE: Picolit

SOIL: marl soil called “Ponka”

ALTITUDE: 250 m on sea level

GROWING SYSTEM: guyot

DENSITY: 3,500 plants/ha

YIELD: 20 q/ha

VINIFICATION: light cold-maceration, soft pressing, fermentation in French oak barrique

REFINING: 18 months in barrique

SCORES

- *Picolit 2015*: Selezione del Sindaco, Grand Golden Medal (92.2 pts); Vinous.com review by Ian d’Agata 93/100 pts
- *Picolit 2013*: Gambero Rosso, 2 glasses; L’Espresso, top wines; The WineHunter Award 2017: 89/100 pts; Vini Buoni d’Italia, 4 stars
- *Picolit 2012*: Merano Wine Festival 2015, “Italia Top Selected”; Vini Buoni d’Italia, 3 stars; Gambero Rosso, 2 glasses
- *Picolit 2011*: Vini Buoni d’Italia by Touring Club, CORONA (CROWN); Merano Wine Festival 2014, “Italia Top Selected”
- *Picolit 2009*: Duemilavini, 4 bunches; Gambero Rosso, 2 red glasses; L’Espresso: 4 bottles; Vini Buoni d’Italia, 4 stars; Ian d’Agata: 90/100
- *Picolit 2008*: Guida ai Migliori Vini d’Italia – Jan D’Agata, 90/100
- *Picolit 2006*: Gambero Rosso, 2 red glasses; L’Espresso: 4 bottles – Picolit of the year; Ian d’Agata: 92/100
- *Picolit 2005*: Gambero Rosso, 2 red glasses; Merano Wine Festival: 86/89; Selezione del Sindaco, Golden Medal
- *Picolit 2004*: Duemilavini, 4 bunches; Gambero Rosso, 2 glasses; Espresso: 4 bottles
- *Picolit 2003*: Duemilavini, 4 bunches; Gambero Rosso, 2 glasses
- *Picolit 2002*: Duemilavini, 4 bunches; Gambero Rosso, 2 glasses

VIGNA PETRUSSA

Az. Agr. di Hilde Petrusa Mecchia – via Albana, 47 Prepotto (Udine) Italy
Tel/fax +39 0432 713021 – www.vignapetrussa.it – info@vignapetrussa.it