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**FANTIN NODĀR**

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*Friuli Colli Orientali*

## PICOLIT

Colli Orientali del Friuli DOCG

### **Grape varieties**

Picolit 100%

### **Production technique**

Wine produced with Picolit grapes selected in the Friuli Colli Orientali area, in the municipality of Premariacco, in the province of Udine; cultivated with simple guyot. Natural drying of the grapes for 45/60 days in the open air. Fermented in stainless steel at a temperature of 18°-19°C for about 20-25 days. It ages in French oak barriques for a minimum of 36 months and then in bottles for 3 months.

### **Organoleptic characteristics**

Golden amber in colour, it is a wine of great consistency with a broad and varied bouquet of apricot syrup, peach blossom, honey and vanilla, with slightly spicy notes. Of imposing structure and long persistence; harmonic, elegant and fine.

### **Winemaker's recommendation**

Perfect for moments of meditation, Picolit plays with tasty, spicy and blue cheeses. It goes without fear with foie gras and does not disdain dry pastries.

Serve at a temperature of 12/14°C.

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**Rocca delle Macie**

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