



ANGORIS
1648



Picolit

DOCG FRIULI COLLI ORIENTALI



Picolit 100%



Stabili della Rocca ~ Training method Guyot ~ Harvest time late October



13,5% Vol.



Ponca (eocene marl) ~ Exposure East-West ~ 90 sea/level ~ Production area 1 ha



Planted in 2000 ~ Vine density 3.500 vines/ha ~ Yield per hectare 15 quintals/ha ~ Production 1.000 bottles



20 days fermentation in tonneaux.

Malolactic fermentation.

48 months aging in tonneaux.

16 months bottle aging before release.



Deep gold.

Exceptionally flowery, orange blossom, acacia; dried apricots; lime, fig; chestnut honey; slightly spicy with notes of espresso. Intense; medium-sweet; warm, elegant, long; complex; rich.



A meditation wine to savor and enjoy; superb with fegato d'oca (an ancient tradition in Friuli, know as foie-gras elsewhere) or spiced cheeses; flaky biscuits.

Serving temperature 16 - 18 °C



LUCA MARONI ~ 90 POINTS
BIBENDA ~ 4 GRAPPOLI