

picolit

The Picolit DOCG Colli Orientali del Friuli is an autoctonal grape variety
In the past it was such a rare wine that it was considered to be
"the wine for popes and emperors."
Rarely found outside the region it is a wine for special moments.

WINES FOR THE PEOPLE YOU CARE ABOUT



The rarity of this grape variety is caused by a disease called "floral abort" suffered by the grapes. The low yield is balanced by the richness of the grapes which are allowed to reach over ripeness under the September and October sun and then dried on trellises.

Grapes are hand destemmed. Fermentation, in stainless steel tanks, takes a long time (up to 2 months) because of the high sugar content. Transformed into wine it ages until June or July when it is ready for bottling...

The Picolit is powerful but delicate. The colour is reminiscent of shining gold. The aromas are of honey, dates and dry fruits mixed with exotic notes of candied pineapple. To be served at 14 C° with Foie Gras and dry biscuits. Because of its richness. It is a meditation wine.

marco cecchini
INDEPENDENT WINERY IN ITALIA



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fresh and strong
a vital blow
sweet whisper

