

# PICOLIT DOCG



## VARIETAL

Picolit

## HARVESTING

Manual, towards mid- October.

## VINIFICATION

Natural dehydration of the grapes on specific drying trays followed by soft pressing; fermentation in new barriques.

## SENSORY NOTES

Straw yellow color with greenish reflections, with ageing golden. Fresh nose, intense and enveloping. Predominant fresh flour notes, peach, acacia and honey. Elegant, refined, silky palate; perfectly balanced acidity and minerality.

## SERVING SUGGESTIONS

Meditation / conversation wine, excellent with desserts, refined and unusual aperitif wine, great with oysters and sea truffles, tangy / blue cheese, foie gras.

## SERVING TEMPERATURE

15-16 °C / 56-58 °F

## LIFE EXPECTANCY OF WINE

5-8 years 

**DARIO COOS**