



# SÔL PICOLIT

Friuli Venezia-Giulia, Italy  
Ronchi di Cialla

[www.ronchidicialla.it](http://www.ronchidicialla.it)

## Method & Production

The Sol Picolit is only produced in the best vintages and 2001 was the first year that they made it. The Picolit grapes are carefully selected from the Cialla Valley in the comune of Prepetto. The wine sees 1/2 days skin contact after which it is fermented using local yeasts in barriques. Subsequent maturation in the same barriques for 24 months after fermentation before bottling.

## Tasting Notes

Sol Picolit 2001 is bone dry in style, very fresh and with huge minerality.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
<b>White Wine</b>									
RC0901	Sôl Picolit	Picolit	2001	12.0%	Cork	6X0.75l	No	No	No