



PICOLIT DI CIALLA

Friuli Venezia-Giulia, Italy

Ronchi di Cialla

www.ronchidicialla.it

Method & Production

Half of the grapes are late-harvested at the end of October with more or less consistent development of the Noble Rot; the other half is left to dry on the vine. Spontaneous fermentation of the must in French oak barrels and subsequent maturation in the same barrels for at least 20 months. Additional 24 months of ageing in bottle. Suitable for very long ageing; particular vintages can age over 40 years.

Tasting Notes

Gold yellow, vivid and bright. Full and exceptionally elegant bouquet, aromas of acacia flowers and candied orange peel. Considerable minerality and spicy notes.

Food Matching

Foie gras, mature cheeses and dry pastries.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Dessert Wine										
RC115	Picolit di Cialla	Picolit	2015	14.0%	Cork	6X0.5lt	No	No	No	No