

La Sclusa



La Sclusa Picolit DOCG Colli Orientali del Friuli - Vino Dolce



Grape Variety 100% Picolit (indigenous grape variety)

Vineyard Location Colli Orientali del Friuli

Soil Typical of this area is the so-called "Flysch of Cormòns", made of alternating layers of marls (calcareous clays) and sandstones (calcified sands)

Training System Sylvoz

Vine Density 4,000 vines per hectare

Yield Per Hectare 2,000 kg. per hectare

Vineyard Size 48 hectares

Annual Production 1200

Harvest Manual grape selection

Vinification / Aging Fermentation and aging in barrique for about a year

Alcohol Vol 14,0%

Color Bright golden yellow white wine, even brighter after aging

Aroma Intense aromas marked by hints of honey, licorice, tropical fruit

Taste Sweet, soft, with hints of aromatic wood and wildflowers and delicate notes of ripe fruit, balanced, with a long finish.

Food Pairing A classic meditation and dessert wine, ideal for special occasions. It goes well with dry pastries, but also with spicy cheeses. Also appreciated as an aperitif wine. Best served cool but not too cold.

Serving Temperature 10-12° C / 50-54° F

Type Of Cork Natural Cork

Bottle Size (L) 0.50

