

Vigna Petrusa

Picolit 2018

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TASTING NOTE

Soft and creamy, floral and fruity bouquet with melon and dates notes.

VITICULTURE

Conventional.

VINIFICATION

raising of grapes, fermentation with selected yeasts, maturation in barrique for 3 years.

FOOD MATCHING

Fermented cheese, foie gras pate and risotto with cheese.

SIZE	37.5cl
VINTAGE	2018
ABV	12.5%
GRAPE VARIETIES	Picolit (100%)
CLOSURE	Natural Cork
SKU CODE	M2603218
EXPRESSION	White, Sweet
COUNTRY	Italy
REGION	Friuli-Venezia Giulia
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	4.02
TOTAL ACIDITY	4.92g/l Tartaric
RESIDUAL SUGAR	1.7g/l
SKU	M2603218