BUTUSSI

PICOLIT

VINTAGE: 2017

Protected Designation of Origin

Friuli Colli Orientali



TERRAIN

Hillside vineyard with south-west exposure, of colluvial origin. The soil consists of marl in the deeper layers and sandy-clay topsoil derived from hillside erosion.
This lower mid-slope area is constantly well ventilated, maintaining a dry and cool environment that allows for slower ripening, contributing freshness and vitality to the Picolit.

HARVEST

Hand-harvested in several selective passes according to ripeness, carried out weekly throughout the month of October. The harvest date is determined visually upon reaching optimal grape maturity.

VINIFICATION

Each individual harvest is left to dry for over one month, resulting in an approximate 40% loss in weight. Pressing is carried out using a traditional press.
The highly concentrated must is fermented in traditional 700-liter Friulian Slavonian oak barrels, where it remains until the following autumn. During winter, the wine is removed from the wood and kept in stainless steel tanks until spring.
Bottling traditionally takes place during the week following Easter, in accordance with the lunar calendar.

BOTTLE AGING

24 months. The wine is usually released around Easter, two years after bottling.

WINE CHARACTERISTICS

White wine with an intense golden-yellow color. Extremely fine and intense bouquet, floral and fruity, with a delicate hint of noble mold derived from the drying process, and remarkable complexity.
On the palate it is sweet, velvety, harmonious, and persistent, with a relatively high alcohol content. Due to its characteristics, it is considered a “meditation wine,” best enjoyed on its own during special moments.

SERVING TEMPERATURE: 12–14 °C

BOTTLES PRODUCED:
950 0,5l bottles

VINEYARD:	Picolit 100%
YEAR OF IMPLANTATION:	1987
VINE/HECTAR:	4400
YELD PER HECTAR:	10 - 12 HL / ha
BREEDING:	Cappuccina

ANALYTICAL DATA

TOTAL ACIDITY:	g/l 4,51
SUGARS:	g/l 146,50
TOTAL ALCOHOL:	Vol 12,00
DRY EXTRACT:	g/l 36,90