



Fact sheet PICOLIT

House Sweet Wine

Type of soil: A hilly area made up of prevalent marl and sandstone belonging to the flyschoid formation of the Eocene era, which give rise to a rocky substratum which, as it transforms, forms the "ponca".

Made with grapes: Picolit

Denomination: DOC Collio

Alcohol content: 12,5%

Acidity: 5,00 - 6,00 ‰

Shelf life: about 10 years

After many years of using Picolit in the Vintage Tunina and Capo Martino grape blends, with the 2006 harvest we decided to produce a small part in purity with natural raisining.

The label shows an interior peasant hospitality scene.

Available only in a 0.375 litre bottle, capped exclusively with Stelvin screw caps to best preserve its intrinsic qualities.

