



Golden yellow color, precious and solar.

The spectrum of aromas is very elegant, it opens with wonderful scents of acacia honey enriched by notes of candied fruit. Extremely refined taste; gracefully sweet, firm and aristocratic, perfectly balanced with the mineral component, it has a resolute backbone and a great complexity. Dry pastries, blue and matured cheeses, foie gras.

A great meditation wine for the most refined palates.

## *Picolit di Cialla 2011*

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### GRAPE VARIETIES

*Picolit di Cialla*

### WINEMAKING

*Wine grower: three years, including 12 months maturation in oak barrels and 24 months ageing in bottles. Consumer: good chances of ageing. Special vintages can reach and sometimes keep over 25 years a “crescendo”.*

### ANALYTIC DATA

*Total acidity: 5 g/l*

*Alcohol content: 13.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Golden yellow, clear, light and bright.*

*Rich bouquet, exceptionally elegant (with a light fragrance of acacia flowers), and scent of hive and white flowers.*

*Sweet, strong and aristocratic, well-balanced with its acidic component, full and round, ending in a long finish.*

### GASTRONOMY

*Great “meditation” wine, but also excellent when served with foie gras, hot cheese and biscuits.*

*Serving temperature 10-12 °C*

AVAILABLE FORMATS

*50 cl*

