



## PICOLIT FILARI DELL'ORO

<b>Bottle size:</b>	375 ml
<b>Appellation:</b>	Friuli Colli Orientali DOCG
<b>Variety:</b>	Picolit
<b>Vineyard establishment:</b>	2002-2003-2004
<b>Orientation:</b>	east, south-east facing slopes
<b>Soil:</b>	ponca – stratified Eocene marl and sandstone
<b>Altitude:</b>	200 - 300 metres a.s.l.
<b>Vine training system:</b>	Single Guyot
<b>Vine density:</b>	5,000 plants per hectare
<b>Harvest:</b>	picked by hand going through the vineyards several times between mid October and the first ten days of November to select the overripe grapes
<b>Winemaking:</b>	destemmed the grapes undergo soft pressing and the most is racked into wooden fermentation tanks
<b>Ageing:</b>	in barriques for 24 months, followed by a minimum 12 months in the bottle before release
<b>Colour:</b>	deep golden-yellow
<b>Aroma:</b>	rich, complex and fruit-driven with notes of apricot, pineapple and mandarin zest
<b>Tasting notes:</b>	it ranges from apricot to ripe pear, acacia honey and carob
<b>Ageing potential:</b>	10/15 years and beyond
<b>Food pairing:</b>	crackers, blue veined cheeses, gorgonzola, patè de fois gras
<b>Serving temperature:</b>	12/14 °C

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