

# DOMAINE JEAN VULLIEN

## PICOLIT 2014

A noble ancient vine of Friuli, the Picolit has been defined as “the wine of meditation” by Veronelli, who has linked its rediscovery with no shadow of doubt to three generations of the Perusini Family. They were the first to select and the cultivate Picolit on the Colli Orientali, and then to make it know outside of Friuli. It is a wine that can be drunk by itself, at the end of the meal, or, like a Sauternes, with pate or a strong cheese. Partly allowed to dry on the vines, and partly harvested very late, the Picolit of Perusini, Matured in barriques of oak an acacia, ahs the characteristic elegant aroma of acacia flower and honey. It should be served at 14-16°C.

### VINEYARD:

Denomination: DOCG – Friuli Colli Orientali

Site: Monte S. Biagio (hills of Gramogliano)

Soil: loam

Exposure: Top of the hill

Grapes: 100% Piccolit

Vines per hectare: 4000

Breeding shape: Guyot

Harvest period: fine Settembre

Production / Hectare: 15 q.li

### CCIA ANALYTIC DATA:

Total alcohol: 10.90

Residual sugar: 169

Total acidity: 7.4

Total dry extract: 53.5

Total sulphites: 190

### TASTING CARD:

Color: Deep yellow with red gold reflections

Nose: Slices of apricot and dried figs, notes of acacia honey and chestnut, ginger, date; very complex and ethereal

Mouth: The palate is velvety, almost oily. Magnificent aromatic complexity, rich, full, satisfying and persistent. At the attack, reminding of the honeycomb taste, there are mixed fruit syrupy apricot sensations and yellow fish, creamy cream and crème brûlée that blend in an elegant flavor that supports the important sugar note.

