



PARVUS PICULIT NERI



Production area: Friuli Venezia-Giulia



Vine: 100% Piculit Neri



Vine training system: Guyot method – sixth planting distances with 4500 vines per hectare



Grape harvesting: Grape harvesting begins from the mid-September grape ripening and continues in the different vineyard locations with manual crushing of the petiole to start the period of drying on the plant until the beginning of October. The actual harvest begins after about 15/20 days of drying, generally around the first half of October. The grapes are then taken to the cellar for a further qualitative selection and are then destined for winemaking



Wine making: The grapes are harvested at the best degree of sugar and phenolic maturity and delicately destemmed and pressed. Once the fermentation-maceration has begun within controlled temperature stainless steel fermenters, frequent refills and délestage are performed for about 10 days to facilitate the extraction of the aromatic and phenolic component from the skins. Subsequently, the wine is poured and the wine concludes its alcoholic and malolactic fermentation in French oak barriques (225l) for 12 months. After that period, it is followed by aging in the bottle for about 6 months before being marketed



Colour: Clear ruby red



Sensory notes: Typical of the small berry from which it comes, gives it a unique and fine aroma; from a bouquet that recalls red fruits, maraschino cherry and spices. Warm, acidic and full bodied on the palate giving you hints of extreme sophistication and intensity



Gastronomic pairing: Excellent with game meat; especially duck breast cooked with pomegranate which reflects its colour or seasoned cheese aged in barrels under grape marc



Serving temperature: 17-18° C



Alcohol content: 13% Vol.

