Livio Felluga

Picolit DOCG

Friuli Colli Orientali, Italy
Vintage: 2019

WE	98	WA	96	JS	94	V	93

Overview

At 100 years old, the founder and patriarch, Livio Felluga, was accredited with innovating and mastering modern winemaking in Italy. Back from WWII, he sealed a deep bond with the hillsides of Friuli by reviving the vineyards of Rosazzo, later establishing him as "the patriarch of the wines of Friuli."

In 1956, when Livio anticipated an implementation of appellation of origin, he chose an ancient map of the area to create an iconic label to tell the world the story of his wines. Pioneering vision, deep knowledge, respect for the vineyards, and obsession with quality, once embodied by Livio Felluga himself, have been proudly carried out by the company over the years.

Picolit is Friuli's noblest wine, but its origins are still a matter for debate. It is only since 1750, thanks to the writings of Count Fabio Asquini, that we have any accurate documentation of this "nectar produced by the meagre berries of the bunch." The peculiarity of this odd, delicate vine is the partial fertilization of its flowers. This means that only a few, very concentrated berries ripen in each bunch. A complex wine the color of old gold, Picolit marries sweet and acidulous sensations, releasing a pervasive aroma of candid peel, vanilla and spring flowers. In the past, Picolit was the wine of Europe's nobility. Today, it is admired as a prestigious meditation wine.

Winemaking

The part-dried grape was carefully destemmed. Next, the fruit was soft crushed. The must obtained was then allowed to settle. The now-clarified must fermented at controlled temperatures in small casks of French oak, where it matured for about 18 months. After fermentation, the wine was left on the lees in the small oak casks for nearly 18 months. The bottled wine was aged in temperature-controlled binning cellars for about 18 months.

Tasting Notes

The color is an intense golden yellow. The nose is deep and layered, with notes of dried apricot, candied orange peel and clear-cut hints of dried figs. Moving the wine in the glass, chestnut honey and caramelised hazelnut emerge, while hints of powdered sweet spices appear in the background. The palate is mouth-filling and surprisingly lingering. The typical sweetness of dates and dried grapes, is energised by moderate acidity, with echoes of citrus marmalade and Bourbon vanilla. A nuance of black tea and sun-dried dried fruit enhance the luxurious and noble finish of an impressively complex wine.

Harvest Notes

The 2019 harvest took place from early October to the end of November. The healthy and perfectly ripe grapes are harvested by hand according to ripeness, in small crates, to preserve the integrity of the berry. Carefully destemmed and left to macerate for a short period, the fruit is then soft crushed and the must obtained is allowed to settle. The must ferments at controlled temperature in small casks of French oak. After fermentation, the wine settles on the lees to enhance savouriness, creaminess and aging potential. The bottled

Food Pairing

Superb as a meditation wine. Pairs beautifully with full-flavored, tangy and blue cheeses. Picolit is also a fine complement to pastries, and of course outstanding with foie gras. Best served between 54°F and 57°F.

TECHNICAL INFORMATION

Varietals: 100% Picolit
Wine Alcohol: 15%
Soil Composition: Marl and sandstone flysch of Eocene origin