



PICOLIT DOCG 2017

Friuli Colli Orientali, Italy



Varietals:
100% Picolit

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.

95
POINTS
WineSpectator

Pouring forth from a precious 375-milliliter bottle, the Livio Felluga 2017 Colli Orientali del Friuli Picolit faithfully offers musty aromas with dried flower, underbrush and peat moss. Aged in small oak barrels, this pretty dessert wine also shows sweet apricot, fragrant apple and a sweet floral note of hibiscus. You also get a hint of petrol or petroleum jelly. This is a very elegant dessert wine with moderate sweetness and terrific aromatic complexity.

95
POINTS
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Intense nose of gingersnaps, pineapples, dried mangoes, lemons, marmalade, honey, acacia and candied almonds. Luscious and sweet, yet balanced and concentrated, with a delicious, spicy ginger character. Drink now or hold.

94
POINTS
VINEPAIR

Picolit, a grape native to Italy’s northeastern Friuli region, is named for its inability to fully pollinate, forming only small (piccolo) bunches of concentrated white grapes. So these grapes are designated to only passito-style sweet wines. Wines made from Picolit are considered “vino da meditazione,” wines not for food, but to drink and contemplate due to their complexity. And Livio Felluga knows how to coax out said complexity so well. This wine is only made in the best years, and 2017 was one of them. It has a subtle nose with hints of caramel and lemon oil. The palate is soft and viscous with just the right amount of acidity. The balance is amazing.

93
POINTS
vinous

The 2017 Picolit displays a vibrant yellow-golden color with a seductive bouquet of ripe peaches, lemon custard and confectionary spice. It opens with a pleasant inner sweetness offset by sour citrus as opulent waves of tropical melon flow across a stream of zesty acidity. This finishes with fantastic length and staining yet is still remarkably fresh. Baked pear and fresh mint notes linger on. There’s wonderful complexity and balance here.