

PIKOLIT

The indigenous sweet variety, once meant for nobility

Colour, aroma and taste

Colour: Antique gold with warm shades

Aroma: Invigorating bouquet reminiscent of field flowers, white peach, ripe fig and acacia honey.

Taste: An outstandingly complex, warm and smooth wine, harmonically intertwining the sensations of sweetness and sharpness.

The sommelier recommends

Food pairing: Pikolit is like a diamond - we admire it alone. Give it a try with special gourmet dishes such as oysters, blue mould cheeses and fresh foie gras.

Serving temperature: 12-14°C

Aging potential: kept in a dark place up to 15 years

Production method

Origin

Wine growing area: Brda
Vineyard area: 2 ha
Vineyard shape: terase
Vine training: single Guyot
Altitude: 120 - 150 m
Spacing: 5,000 vines/ha
Vineyards aged: 10 - 25 years
Type of soil: marl, sandstone,
Climate: sub-Mediterranean, a mixture of warm sea air and cold Alpine winds

Grapes

Variety:
100% Pikolit, autochthonous variety of Goriška Brda

Harvesting: exclusively handpicked grapes, grapes are gathered in wooden crates

Fermentation

100% in stainless steel containers

Maturing

100% in stainless steel containers

Malolactic fermentation (MLF): is over

Awards

Year and the name of the evaluation

2017 Vino Ljubljana (Slovenia)
2017 Vino Slovenija Gornja Radgona (Slovenia)
2017 Vins Extremes (Italy)

VintageAward

2014 Regional Champion
2014 Gold Medal
2014 Gold Medal

Parameters

Vintage: 2015
Alcohol by volume: 13% vol
Acids: 6,01 g/l



pH: 3,67

Residual sugar: 92,7