



# Meroi Picolit D.O.C.

(PEE-koh-leet)

Often made in a dry, or off-dry style, we believe the very best Picolit is made as a dessert wine. Moreover, with respect to the handful of producers in Colli Orientali who make this style of wine, we believe Paolo Meroi's may just be the best on the planet. Like Vin Santo, the grapes are picked by hand in October when affected by Botrytis, then dried until December. A naturally very sweet, full bodied varietal, Picolit has terrific acidity despite its sweetness. Never cloying, its aromas are of candied apricots, almonds, and vanilla. Will age for 30+ years.



LOCATION

Friuli, Italia.  
*(Town of Bultrio)*  
14 hectares. 300+ meters.



SOIL

Ponca.



ESTATE

Meroi.  
*(may-ROY)*



VINE

Guyot.  
3,000 vines per hectare.  
.5 bottle per plant average yield.



WINEMAKER

Paolo Meroi.  
*(PAO-loh may-ROY)*



VINIFICATION

Collection in boxes, drying for one month, followed by soft pressing and fermentation in barrels.



VARIETALS

100% Picolit.



BARREL

1st and 2nd passage French oak.



RESIDUAL SUGAR

10.0 grams per liter.



MATURATION

14 months in the barrel.  
6 months in the bottle.



ACIDITY

6.0 grams per liter.



VINTAGE PRODUCTION

120 cases.



ALCOHOL

15.0% by volume.



FOOD PAIRING

Classic vanilla bean creme brulee, fig tarts, and Brutti Ma Buoni.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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