

# AQUILA DEL TORRE



**Wine** OASI – DOC Friuli Colli Orientali Bianco

**Variety** Picolit

**Vintage** 2017

## *In the Vineyard*

**Soil** Flysch, interbedded clayey-textured marl and sandstone

**Planting pattern** Small parcels surrounded by woodland

**Vineyard location** Hillslope terraces

**Training system** Guyot simple

**Average density** 5.000 vines per hectare

**Average yield** 0.8 kg per vine

**Elevation** 175-300 metres above sea level

**Harvest method** Bunch selection and manual harvest using small cases

**Average age of vineyards** 14 years

**Vineyard exposure** South, south-west

**Vineyard treatments** Ground cover treatments: copper and mined sulphur

**Soil working** Spontaneous ground cover

## *In the Cellar*

**Winemaking** Spontaneous fermentation with native yeasts in French oak barrels

**Maturation** 12 months, ageing on the lees

**Number of bottles produced** 1,300

**Alcohol content** 13.5% vol

**Reducing sugar** 1 g/l

**Total acidity** 4.4 g/l

## *In the Glass*

**Sensory profile** Dry white wine, floral entry, hints of balsam, minerality and citrus.  
Refreshing, savoury, long-lingering persistence

**Recommended matchings** Soft-paste cheese, moderately strong blue cheese, rice or pasta with wild spring greens or seafood, *baccalà alla vicentina* (milk-poached salt cod)

**Serving temperature** 10-12 °C