



**PICÈCH**

le vigne del Ribel

# Collio Atto Unico 2018

Denominazione d'Origine Controllata

Following a devastating hailstorm in our local area in July 2018, we were left with a big decision to make about that year's harvest. Our output was drastically reduced and we have always used nothing but our own grapes, so we did not have enough fruit to make our usual single-varietal wines.

Consequently, we made the hugely significant decision to produce a single, "precious" white wine from the grapes that we were actually able to ripen properly and harvest (65% Friulano, 30% Malvasia and 5% Ribolla Gialla).

**DOC area:** COLLIO, Pradis hills near Cormons

**Planted in:** 1966 and 1997

**Yield per hectare:** it is difficult to say due to the hailstorm on 8 July 2018 that destroyed 60% of that year's grapes

**Type of soil:** marl and sandstone ("Ponca")

**Training system:** Guyot

**Harvest time:** mid to late September 2018

**Winemaking technique:** after soft pressing of the grapes, the wine spent time on its lees during eight months of fermentation and ageing in steel vats and large barrels.

**Bottled in:** late May 2019

**Alcohol by volume:** 13.5%

**Serve at:** 12°C

**Expected capacity for ageing:** 10 years

**No. of bottles made:** 13,000 bottles

**Sensory profile:** delicate floral and balsamic notes, with hints of herbs and minerally zest. On the palate, it is polished, balanced and full-bodied, with a subtle almond twist in the rich flavour.