



COLLIO FRIULANO ATHENA 2019

Denominazione d'Origine Controllata
MADE EXCLUSIVELY WITH FRIULANO GRAPES

DOC area: COLLIO, Pradis hills near Cormons

Planted in: 1966 and 1997

Yield per hectare: 6,000 kg

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

Training system: Guyot

Vine density: 4,500-5,500 plants per hectare

Harvest time: late September 2019

Wine-making technique: the grapes are destemmed before undergoing 14-16 days of maceration in large 2,500 litre barrels. Neither temperature control systems nor selected yeasts are used. Following the pressing stage, the wine is aged in large barrels, where it remains for more than 18 months.

Bottled in: late May 2022

Alcohol by volume: 14%

Serve at: 14°C

Expected capacity for ageing: 10-15 years

Output: 900 bottles and 50 magnums

Sensory profile: the wine is a rich golden colour and it is elaborately layered on the nose, with subtle floral hints that partly stem from maceration on the skins. There are notes of magnolia and broom flowers against a backdrop of ripe white peach and citron. It is warm and full-bodied on the palate, with an ever so slightly bitter finish.

Pairings: goat's cheese, elaborate fish dishes, rabbit stew, and salt cod. The wine is not clarified or filtered, so it may contain natural sediment.

Athena is the name of our daughter.

With her future in mind, we drew on the heritage of the past and dedicated this wine to her. It is a vibrant wine that is steeped in tradition and takes us back to our roots. We have deliberately taken a natural approach, avoiding all passing fads and technologies.

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