



# COLLIO FRIULANO 2021

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Denominazione d'Origine Controllata  
MADE EXCLUSIVELY WITH FRIULANO GRAPES

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

**Planted in:** 1966, 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:** mid-September 2021

**Winemaking technique:** the grapes are destemmed and undergo maceration for a few hours. The wine then spends time on its lees during eight months of fermentation and ageing in steel vats.

**Bottled in:** end of May 2022

**Alcohol by volume:** 14%

**Serve at:** 12°C

**Expected capacity for ageing:** 5-10 years

**No. of bottles made:** 6,000 bottles

**Sensory profile:** the tangy qualities provide solid foundations for this full-flavoured, almost saline wine, which has a warm, leisurely finish with an almond twist.

**Pairings:** as an appetizer with ham from the local area (such as D'Ossvaldo Prosciutto from Cormòns), chicken salad, delicate fish dishes and fresh goat cheese.

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All of our labels feature the words "Le vigne del Ribel" ("Rebel's vines") in tribute to Roberto's father: a man who was never prepared to compromise. It took endless amounts of backbreaking work to achieve his goals, but he never let the pressure get on top of him and he always embraced the good things in life. His personality is perfectly encapsulated by the hedgehog that has become the company's symbol.

Ribel was particularly fond of our Friulano, which embodies the spirit of the past.

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