



SINCE 1910

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LUSINT



Its Friulian dialect name means "bright" or "luminous". Made from selected Picolit grapes which are partially dried before vinification, this is a wine of abundant character.

Its nose carries hints of a multitude of aromas, including honey, caramel, dried fruit and candied fruit.

A wine to be relished on its own, or as a great accompaniment for dry patisserie, blue cheeses or "pâté de foie gras".

Species of grape: Picolit;

Denomination area: white wine from, table;

Terrain type: generally flat with gravelly substratum covered by a layer of soil;

Cultivation system: modified sylvoz;

Density: 3000 plants to hectare;

Harvest method: manual;

Bottle type: 750 ml.;

Vinification: grape sorting, semi-drying in wood crates, Manual pressing, static decanting, fermentation in barrique and stainless steel barrels, batonnage and long fining period in stainless steel.