



**CANTARUTTI**

***MCM SIXTY NINE FOREVER PICOLIT 2007***  
***Friuli Colli Orientali***

**VINE:** autochthon historic and legendary vine – 100% Picolit

**PLACE OF GROWING:** In our own vineyard

**PRODUCTION HECTARES:** Ha 0.60.00 on Rosazzo hills

**HARVEST:** it was effected on the beginning of October; grapes have been picked up by hand after a careful selection of bunches.

**WINE - MAKING:** The stalks are gently removed from these rare and precious grapes and then grapes are pressed. Must is maintained at controlled temperature and placed in small French durmast barrels for fermentation.

**REFINING::** This precious must refines in selected wood for some years. Thanks to the long isolation wine rids itself of particular aromas that come from yeasts and enriches with complexity as malolactic fermentation occurs undisturbed. Bottling was effected on 2010 April.

**FEATURES:** deep golden yellow colour with reflex that reminds topaz. Aromas are emitted in an intense and smart way. There are clear fragrances of sultanas, candied citrus skins and also smart perceptions of chestnut and dried fig. In the mouth it is warm, ethereal and maintains complex and balanced with a long persistence.

**FOOD MATCHING:** It is considered as a meditation wine as it isn't a wine for all days and a wine to be drunk "with all". We leave the consumer the decision on which is the best matching depending on his customs and to his gastronomic knowledge. It is a wine that moves.

**ALCHOLIC CONTENT:** 15,7% vol

**TOTAL ACIDITY:** 5,8 gr/lt.

**SERVICE TEMPERATURE** 14°/16°C



***Recommended Glass:***

