

DOMENIS Special Edition Picolit

Young Grappa

45% vol.



WWSA 2020
Gold Medal



Falstaff 2019
92 Punkte



Alambicco d'Oro 2019
Best Gold Medal



Spirits Selection by
Concours Mondial de
Bruxelles 2019
Gold Medal

Raw material

Picolit grape pomace

Ageing

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Serving temperature

18°C

Picolit is an ancient white grape variety, native of Friuli, which produces a golden, sweet and intense passito wine. Its grapes are characterized by small clusters formed by very few berries (due to a defect in the pollination, which causes a partial floral abortion), yet exceptionally sweet. Its pomace, almost rarely found, is harvested as soon as it is pressed and fermented sealed from air. Distillation takes place in eight copper pot stills. The process is slow, rigorously at low steam temperature, to preserve the aromatic characteristics of the raw material that is selected and exalted by the knowledgeable use of the reflux condenser. The alcoholic gradation selected for this valuable product is 45°. This alcoholic content provides the optimal aromatic intensity and softness. A grappa of crystal-clear appearance. With a very intense and elegant aroma. The taste is harmonious and pleasantly persistent. Best paired with desserts, perfect if served with Storica Gubana and Futura Gubana.

Made from a white grape variety native of Friuli, *DOMENIS Special Edition Picolit* is a valuable distillate with an intense aroma. A product of extraordinary finesse with a fragrance rich of floral notes, typical of grapes, all packaged in an elegant case in the shade of lapis lazuli, because *Special Edition Picolit* is the *sang réal* of our territory of origin, the result of one of the rarest and most precious grape variety of our land, known and appreciated all over the world. Production limited to 425 bottles, numbered.

Sizes and packaging



70cl

