

Piculin



VINO BIANCO DA UVA STRAMATURA

This is the latest wine from our winery. It is made by withering the grapes for a long time on the vine and in the cellar, and then it ages in barrels for another extended period of time. Its freshness, acidity, and sweet notes blend together in perfect harmony, characteristics that make this an excellent passito to enjoy with desserts and aged cheeses.

Appellation: Vino Bianco da Uva Stramatura

Variety: 100% Moscato

Vineyard of production: contiguous to the cellar

Average age of vineyards: 25 years

Winemaking: The grapes ripen and wither on the vines until October, and they dry further on racks in special rooms for two months. Soft pressing, static decanting, and racking with selected yeast inoculation. Alcoholic fermentation in stainless steel tanks for 22 days, then racking in oak barrels of 225 liters.

Malolactic fermentation: Not carried out.

Aging: In oak barrels for 24 months, after which the wine is assembled in stainless steel tanks. It is bottled in March 2016, then aged in the bottle at 14° C for six months before release.

First year of production: 2013

Bottles produced: 4.000

Tasting notes: The Piculin moscato passito has a distinct varietal aroma with notes of honey and white flowers, acacia, linden, and chamomile. In the mouth it is warm and full, with sweet notes that contrast with a vein of acidity, delicate but evident. Its rich, strong flavor characterizes it as a meditation and dessert wine, and it pairs well with pastries, hazelnut or almond cookies, apple crostata, and strudel. Overall, the delicate acidity of Piculin and its slight notes of spice that come from aging in tonneaux also make it a good pair with aged, fatty cheeses or herbed cheeses.

Alcohol: 15.34 % ABV
Total acidity: 6.52 g/l
Dry extract: 23.64 g/l
pH level: 3.28



Azienda Agricola Abbona di Abbona Marziano & C.
Borgata San Luigi, 40 - 12063 Dogliani (CN)
t. +39 0173 721317 | f. +39 0173 70999 | abbona@abbona.com
abbona.com