

Ucelùt: praise of free thinking.

“Eureka” for the Ucelùt.

Passito wine of great fascination.

Early harvest, naturally dried up for many months,
slow fermentation in barrels for many years.

The palate is smooth, elegant, well balanced,
thanks to a good acidity index.

Not sickly sweet, it is delicious.

Made to be remembered.

Grape

Ucelùt Passito I.G.T. Venezia Giulia. Passito wine.

Composition: 100% Ucelùt

Vineyard

Land: site of Valeriano, altitude 200 m/asl;
composition sandy/silty, with clay

Vineyard: San Giovanni, 0.5 ha of planted area; 4,500 vines/ha,
30 years average vineyard age; guyot breeding

Average yield: 7 hl/ha; 1,600 gr/vine; “10 vine - 1 bottle!”

Harvest: picking and selection by hand;
second half of September

Winery

Winemaking: natural drying of the grapes for 3 months;
squeezing and soft pressing; decanting of the must.

The wine is aged in French oak tonneaux as far as
60 months, and then bottled.

Alcohol content: 12% vol

Total acidity: 7.90 g/l; **residual sugar:** 170 g/l

No. of bottles: 1,150

Size: 37.5 cl

Tasting

Serving temperature: 12°C

Food pairings: Outstanding meditation wine.

Its not sickly sweetness makes it perfect as an accompaniment
to seasoned or blue cheeses and foie gras. Also perfect in
combination with biscuits and dry pastry.

Music: enjoy with “Round midnight” by Chet Baker

Code: 008 09 002

YouTube Ucelùt video
<http://youtu.be/V67Xg2ChhbQ>



Label: Vittorio Basaglia, 2002

