



Famille SKALLI

depuis 1920



PICPOUL-DE-PINET COTEAUX DU LANGUEDOC



VIGNOBLES DU LANGUEDOC

For the Skalli family wine is much more than a profession, it is a tradition, built up over three generations with a pioneering spirit that is dedicated to discovering the potential of the Mediterranean and creating great wines.

Terroir :

The vines are implanted on a chalky clayey soil for the fruitiness, freshness and balance. They also benefit from a strong maritime influence.

Vinification :

The harvest is done during physiologic maturity (ideal balance between sugar richness and acidity), 40% of the blend experiences a pellicular maceration to extract aromas and texture. The fermentation is made at low temperature to express fruit in finesse and develop the mineral structure of the Piquepoul.

Ageing :

The maturation is done in tank stirring of the lees in for the roundness and sucrosity.

Blending :

This Picpoul de Pinet is produced from an unique grape variety Piquepoul.

Tasting notes :

This Picpoul de Pinet, with its brilliant yellow colour, presents an intense nose of citrus fruit and hawthorn. The palate offers delicious aromas of citrus fruit and hawthorn with mineral undertones. Serve at 12/13°C, this wine is at its best and can be enjoyed immediately.

Bottle 75cl	Case of 6 bottles		Europe Palette					
	Weight Kg	Dim (cm) Lxwxh	Nb of bottles	Nb of cases	Nb of Layers	Nb of Cases / layer	Weight Kg	Dim (cm) Lxwxh
Bordelaise Conique	8.12	25x16.6x29.9	630	105	5	21	852 (+ palette 15kg)	120x80x149