

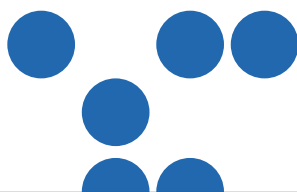
PRIMOSIC



(Tocai) Friulano

Designation:
DOC COLLIO

Grape Variety:
100% (Tocai) Friulano



VINEYARD

Production Area	Friuli Venezia Giulia, Doc Collio
Terrain	Marl - Sandstone, "Ponca"
Production	8000 kg/ha
Plantation Density	4200-5500 plants/hectare (Guyot)

VINIFICATION

Production Technique	Traditional white wine vinification with manually harvested grapes, soft press followed by pneumatic press after a brief cold maceration with skin contact for 8 hours, static decantation of the must, controlled temperature of 18°C in stainless steel vats. Long rest on the yeasts.
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WINE

Organoleptic Description	Straw-yellow with greenish reflections. Medium-high alcoholic content. This is a fine and delicate wine, with hints of bitter almond and fruits, a full and fat body, and a medium acidity.
Alcohol	13,00% vol.
Acidity	5,00-5,50 g/l
Sugar content	1,50-2,00 g/l



PRIMOSIC s.r.l.

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