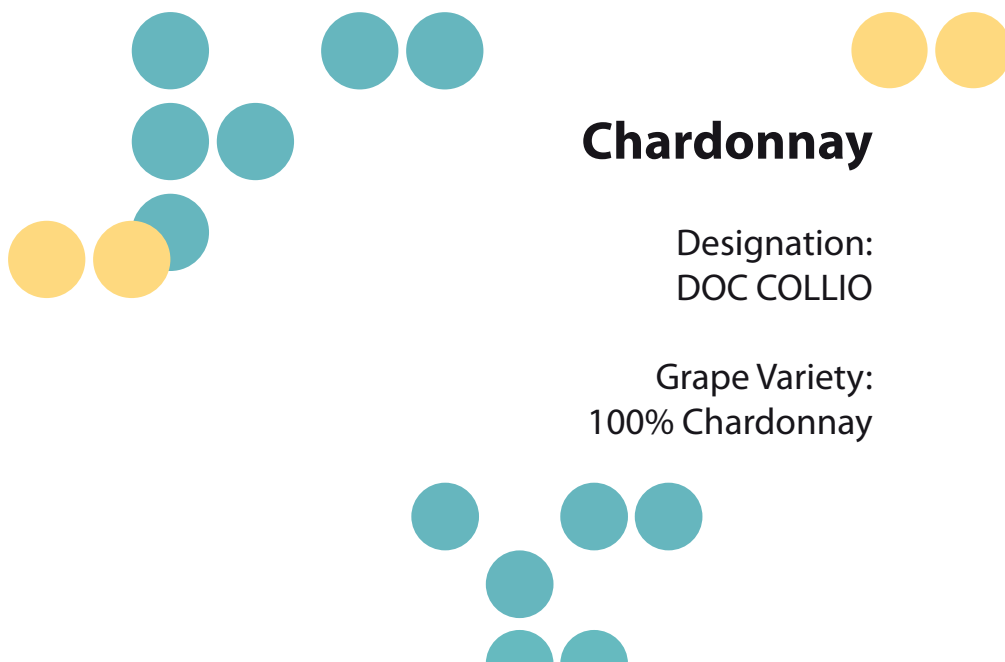


# PRIMOSIC



## Chardonnay

Designation:  
DOC COLLIO

Grape Variety:  
100% Chardonnay

### 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 vinification, with the grapes manually harvested, soft pressing with pneumatic pressing and brief cold maceration of the skins, static decantation of the must, controlled temperature fermentation (18°C) in stainless steel tanks.
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### WINE

Organoleptic Description	Straw-yellow colour with golden highlights. Good fixed acidity. Aroma typical of freshly roasted bread, captivating and full, with undertones of pippin apples.
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Alcohol	13,00% vol.
Acidity	5,00 g/l
Sugar content	2,00 g/l



PRIMOSIC s.r.l.

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