

PRIMOSIC



Refosco

Designation:
IGP Venezia Giulia

Grape Variety:
100% Refosco



VINEYARD

Production Area	Villanova di Farra, Rive Alte, Gorizia – IGP Venezia Giulia
Terrain	Plateau, gravelly chalk
Production	7500 kg/ha
Plantation Density	6000 plants/hectare (Guyot)

VINIFICATION

Production Technique	Traditional vinification to “doff one’s cap”, stalk separation, soft crushing and brief maceration on the skins (approx. 6-8 days) to enhance the aromatic characteristics. Ageing in concrete vats for a year.
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WINE

Organoleptic Description	Garnet-red colour tending towards violet, intense bouquet with hints of wild mulberries, wild berries. Heady taste, fragrant, slightly tannic, savoury, with pleasant and persistent after taste. The tannic notes tend to refine with age, and harmonise the “dry” character.
Alcohol	13,00% vol.
Acidity	5,00 g/l
Sugar content	2,00 g/l



PRIMOSIC s.r.l.

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