

# PRIMOSIC



## Malvasia Istriana

Designation:  
IGP Venezia Giulia

Grape Variety:  
100% Malvasia (Istriana)



### VINEYARD

Production Area	Friuli Venezia Giulia, Villanova di Farra
Terrain	Plateau pebbly chalky
Production	8000 kg/ha
Plantation Density	5800 plants/hectare (Guyot)

### VINIFICATION

Production Technique	Traditional white vinification, with the grapes manually harvested, soft pressing with pneumatic pressing, 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; average alcohol content. Characteristic flavour, reminiscent of geranium, dominant catechins, dry and elegant, slightly citrus and with a hint of apricot. Malvasia Istriana has a delicate nose of summer fruits.
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Alcohol	12,50% vol.
Acidity	5,50 g/l
Sugar content	1,50 g/l



PRIMOSIC s.r.l.

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