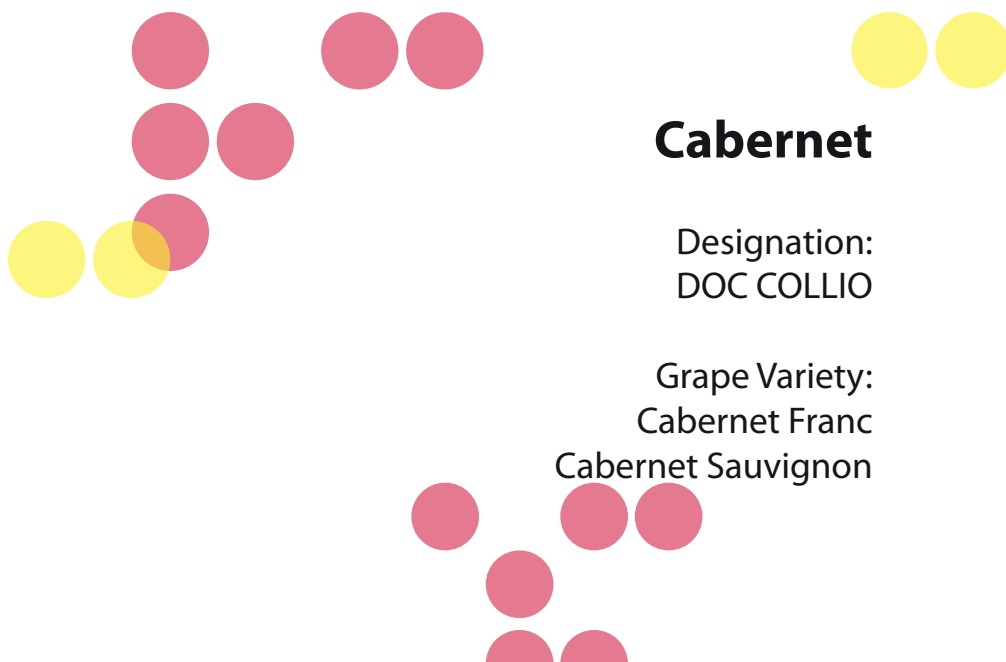


# PRIMOSIC



## Cabernet

Designation:  
DOC COLLIO

Grape Variety:  
Cabernet Franc  
Cabernet Sauvignon



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### VINEYARD

Production Area	Friuli Venezia Giulia, Doc Collio, San Floriano
Terrain	Marl - sandstone, "Ponca"
Production	6500 kg/ha
Plantation Density	5000 plants/hectare (Guyot)

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### VINIFICATION

Production Technique	Traditional vinification "alzata di capello", manually harvested grapes into crates (about 15 kg), and stalk separation, soft pressing and maceration of the skins (approx. 10-12 days). Ageing in oak casks for several months.
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### WINE

Organoleptic Description	Ruby-red in colour, intense with carmine reflections, full bouquet, typical foxy nose. Light herb flavour, dry, savoury, and tends to be more refined and more harmonious with age.
Alcohol	12,80% vol.
Acidity	5,30 g/l
Sugar content	2,00 g/l



PRIMOSIC s.r.l.

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