

# PRIMOSIC

## Friulano (Tocai) Vineyard "Belvedere"

Designation:  
DOC COLLIO

Grape Variety:  
100% (Tocai) Friulano



### VINEYARD

Production Area	Friuli Venezia Giulia, Doc Collio, Belvedere Vineyard - Lucinico
Terrain	Marl with clay and sands
Production	5100 kg/ha
Plantation Density	6000 plants/hectare (Guyot)

### VINIFICATION

Production Technique	Manually harvested grapes, after destemming are pressed softly with the pneumatic press, then cold maceration of the skins, followed by cold static decantation. Controlled fermentation temperature (18°C) in stainless steel tanks, to be followed by a long period of ageing on the fermentation yeasts.
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### WINE

Organoleptic Description	Straw-yellow colour. Typically characteristic, captivating body and fascinating savoury flavour, with characteristic bitter almond notes to finish. Average fixed acidity.
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Alcohol	13,60% vol.
Acidity	5,20 g/l
Sugar content	2,80 g/l



PRIMOSIC s.r.l.

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