

PRIMOSIC



Sauvignon Blanc

Designation:
DOC COLLIO

Grape Variety:
100% Sauvignon Blanc

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 wine vinification with manually harvested grapes, soft press followed by pneumatic press after a brief cold maceration with skin contact for 8 hours, static decantation of the must, controlled temperature of 18°C in stainless steel vats. Long rest on the yeasts.
----------------------	--

WINE

Organoleptic Description	Straw-yellow colour, with greenish highlights. Aromatic, delicate, hints of yellow peppers, elder flowers, and white Venetian peach. Good acidity, dry taste, softly elegant, and persistent finish.
--------------------------	--

Alcohol	13,00% vol.
Acidity	5,50 g/l
Sugar content	2,00 g/l



PRIMOSIC s.r.l.

Località Madonnina d'Oslavia 3, 34170 - Oslavia - Gorizia, Italia | T +39 0481 53 51 53 | F +39 0481 53 67 05 | E info@primosic.com