

PRIMOSIC

Collio Bianco 2010 Klin

Designation:
DOC COLLIO

Grape Variety:
Sauvignon Blanc, (Tocai) Friulano,
Chardonnay, Ribolla Gialla



VINEYARD

Production Area	Friuli Venezia Giulia, Doc Collio, Gmajne Klin
Terrain	Marl - Sandstone, poor organic substances "Ponca"
Production	6800 kg/ha
Plantation Density	4800 - 8000 plants/hectare (Guyot)

VINIFICATION

Production Technique	Manually harvested grapes in crates, fully matured, destemmed and soft pressed. The free-run must is then separated from the press must and put into small wooden barrels of 500-600 litres, where fermentation begins with indigenous yeasts. The "Tumultuous fermentation" phase lasts around 15-20 days until malolactic fermentation is almost complete. The temperature of the small barrels does not rise above 26-28°C. The wine is then transferred, and the Ribolla Gialla part is added to the bulk. 24 months wood ageing follows, then bottled without sterile filtration. The wine is aged in bottle for at least 12 months.
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WINE

Organoleptic Description	Golden-yellow colour; complex on the nose, elegantly intense with hawthorn and frangipane, exotic fruits, spices and Mediterranean maquis. Full bodied, with balanced acidity and in harmony with refined and intriguing toasted undertones. Distinct focus on its uniqueness and belonging.
Alcohol	14,50% vol.
Acidity	5,10 g/l
Sugar content	3,60 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