

# PRIMOSIC

## Chardonnay Single vineyard "Gmajne"

Designation:  
DOC COLLIO

Grape Variety:  
100% Chardonnay



### VINEYARD

Production Area	Friuli Venezia Giulia, Doc Collio, Gmajne vineyard, Oslavia
Terrain	Marl and Sandstone, partial clay and poor organic substances "Ponca"
Production	5000 kg/ha
Plantation Density	6000 - 8000 plants/hectare (Guyot)

### VINIFICATION

Production Technique	Manually harvested grapes, destemmed and placed in a closed pneumatic press, followed by cold skin contact for some hours. The free-run must is then separated from the pressed must and brought in 600/700 L slavian oak barrels for first and second fermentation. 12 months wood ageing follows, then bottled without sterile filtration. The wine is aged in bottle for further 6 months.
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### WINE

Organoleptic Description	Intense straw-yellow colour with golden glares. The nose is complex, fruity, with delicate hints of exotic fruit, vanilla, dried fruit, and a mineral background. The palate is warm, balanced, elegant, spicy and fruity, mineral, with a good alcoholic perception and a persistent finish.
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Alcohol	14,00% vol.
Acidity	4,50-5,00 g/l
Sugar content	1,80-2,50 g/l



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