

PRIMOSIC

Pinot Grigio Orange wine

Designation:
DOC COLLIO

Grape Variety:
100% Pinot Grigio



VINEYARD

Production Area	Friuli Venezia Giulia, Oslavia (Gorizia)
Terrain	"Ponca" marl-sandstone
Production	5500 kg/ha
Plantation Density	4800-5000 plants/hectare (Guyot)

VINIFICATION

Production Technique	The overripe grapes, manually harvested in crates, are destemmed and placed in open vats, where fermentation begins with indigenous yeasts, without sulfur, and with delicate punching down. The must remains in contact with the skins for 6-7 days without temperature control. The must is then separated from the skins and placed in Slavonian oak barrels (600 l) to continue the fermentation. After that, the wine is aged in wood for several months. After bottling, which takes place without sterile filtration, the wine is aged in the bottle for at least 6 months.
Organoleptic Description	

WINE

The intense amber red colour is due to the fermentation on skins. The smell reminds violet, raspberry and red fruits. The palate is powerful, complex, with warm notes and red fruits; the finish is rich and mineral.

Alcohol	14,50% vol.
Acidity	4,00 g/l
Sugar content	3,00 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