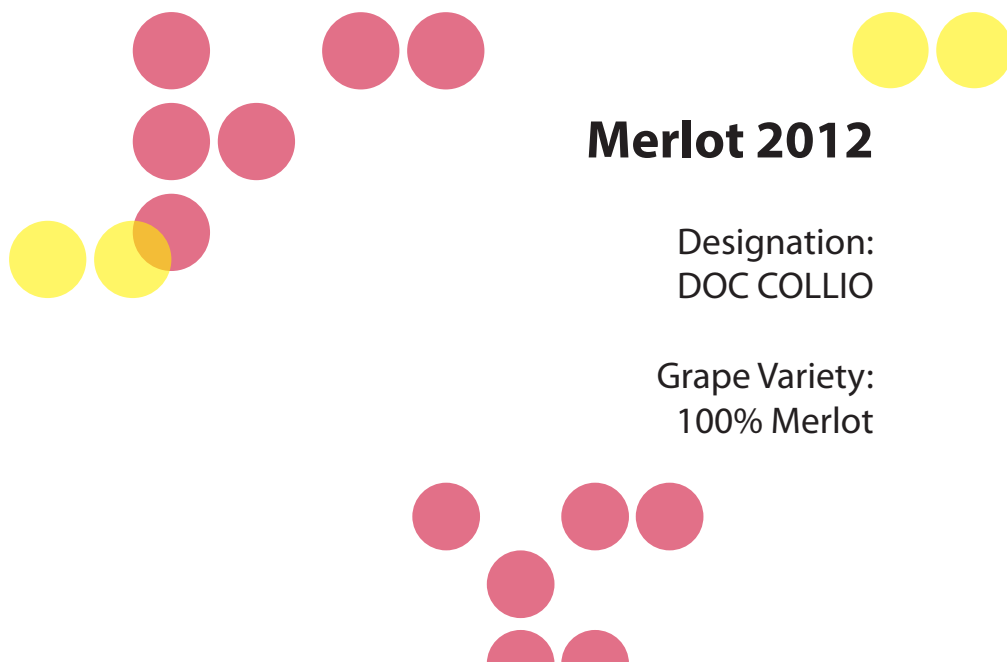


# PRIMOSIC



## Merlot 2012

Designation:  
DOC COLLIO

Grape Variety:  
100% Merlot

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### VINEYARD

Production Area	Friuli Venezia Giulia, Doc Collio
Terrain	Marl - sandstone, "Ponca"
Production	6800 kg/ha
Plantation Density	4200-5500 plants/hectare (Guyot)

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### VINIFICATION

Production Technique	Traditional vinification "to doff one's cap", manually harvested grapes, and stalk separation, soft pressing and maceration of the skins (approx. 8-10 days). Ageing in cement casks for a year follows.
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### WINE

Organoleptic Description	Ruby-red in colour, more or less intense, full bouquet, fragrant with slight aroma of roses. Light herb flavour, dry, savoury, and tends to be more refined and more harmonious with age, flavoursome, almost velvety with blue to garnet-red colour.
Alcohol	13,40% vol.
Acidity	5,30 g/l
Sugar content	2,20 g/l



PRIMOSIC s.r.l.

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