

PRIMOSIC

Collio Rosso Metamorfosis

Designation:
DOC COLLIO

Grape Variety:
70% Merlot
30% Cabernet Franc



VINEYARD

Production Area	Friuli Venezia Giulia, Doc Collio, Oslavia and San Floriano
Terrain	Marl - Sandstone, poor organic substances "Ponca"
Production	5500 kg/ha
Plantation Density	4800 - 6500 plants/hectare (Guyot)

VINIFICATION

Production Technique	The grapes are harvested and destalked manually, and the pomace placed in stainless steel fermenting vats where fermentation begins with indigenous yeasts and contact with the skins for 19-21 days. Regular pum-povers occur during this period. Pumping the must into concrete vats follows fermentation, where malolactic fermentation takes place. The wine is then transferred to french wood barrique for 24 months, then aged in bottles for at least 24 months.
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WINE

Organoleptic Description	Brilliant ruby-red in colour, full bouquet, fragrant with hints small red fruits. Light herb taste, dry, savoury, which tends to become more refined and harmonious with age, almost velvety with a colour tending towards garnet-red.
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Alcohol	14,50% vol.
Acidity	5,00 g/l
Sugar content	3,00 g/l



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