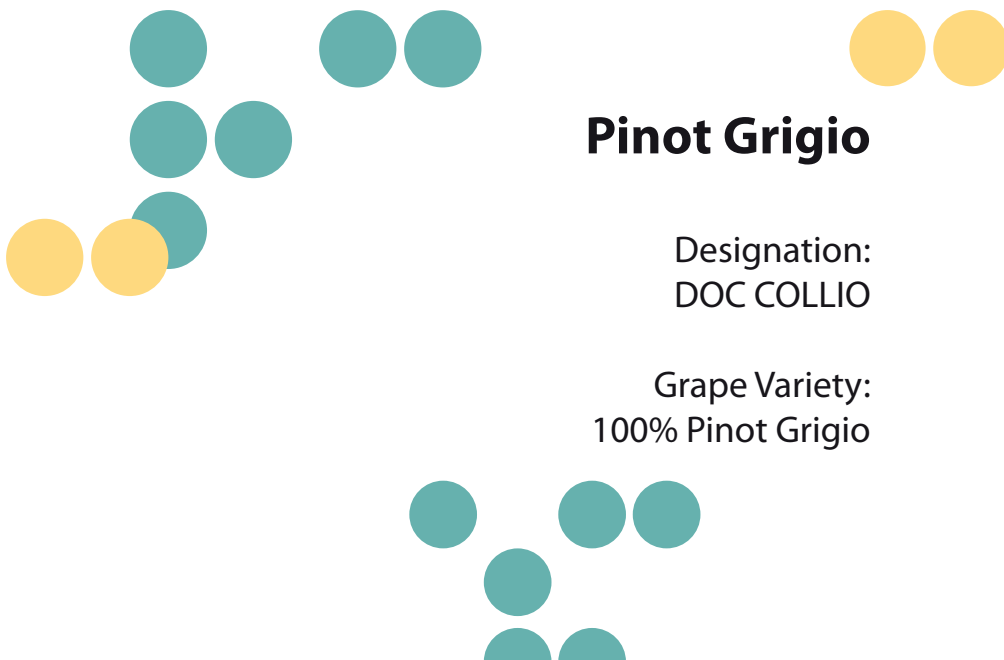


PRIMOSIC



Pinot Grigio

Designation:
DOC COLLIO

Grape Variety:
100% Pinot Grigio

VINEYARD

Production Area	Friuli Venezia Giulia, Oslavia (Gorizia)
Terrain	"Ponca" marl-sandstone
Production	8000 kg/ha
Plantation Density	4200-5500 plants/hectare (Guyot)

VINIFICATION

Production Technique	Traditional white vinification. The grapes are manually harvested in crates, softly pressed with pneumatic press and briefly macerated on the skins (crio-maceration). After a cold washing of the must, the fermentation takes place at the controlled temperature of 18° C in stainless steel cisterns.
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WINE

Organoleptic Description	Straw-yellow with coppery shades. Quite high alcoholic content, elegant body, medium acidity. The bouquet is delicate and clearly defined, with an elegant note of apricot skin.
Alcohol	13,00% vol.
Acidity	5,00 g/l
Sugar content	2,50 g/l



PRIMOSIC s.r.l.

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