

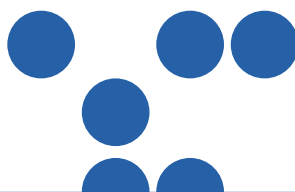
# PRIMOSIC



## (Tocai) Friulano 2015

Designation:  
DOC COLLIO

Grape Variety:  
100% (Tocai) Friulano



### VINEYARD

Production Area	Friuli Venezia Giulia, Doc Collio
Terrain	Marl - Sandstone, "Ponca"
Production	8000 kg/ha
Plantation Density	4200-5500 plants/hectare (Guyot)

### VINIFICATION

Production Technique	Traditional white wine vinification with manually harvested grapes, soft press followed by pneumatic press after a brief cold maceration with skin contact for 8 hours, static decantation of the must, controlled temperature of 18°C in stainless steel vats. Long rest on the yeasts.
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### WINE

Organoleptic Description	Straw-yellow colour, with greenish highlights. Aromatic, delicate, hints of yellow peppers, elder flowers, and white Venetian peach. Good acidity, dry taste, softly elegant, and persistent finish.
Alcohol	13,10% vol.
Acidity	5,10 g/l
Sugar content	2,04 g/l



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