

PRIMOSIC

Pinot Grigio Single vineyard "Murno"

Designation:
DOC COLLIO

Grape Variety:
100% Pinot Grigio



VINEYARD

Production Area	Friuli Venezia Giulia, Doc Collio, Murno vineyard, San Floriano del Collio
Terrain	Marl, sandstone, partial clay, poor organic substances (Ponca)
Production	5500 kg/ha
Plantation Density	4800 plants/hectare (Guyot)

VINIFICATION

Production Technique	Traditional white vinification, with manual grape harvest, soft pressing with pneumatic press, and brief cold maceration on the skins, static decantation of the must, temperature controlled (18°C) fermentation in stainless steel vats. Long settling on the yeasts and brief period in large oak casks (1500 liters).
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WINE

Organoleptic Description	Straw-yellow in colour with "copper" highlights. Quite high in alcohol, elegant body, average fixed acidity. Full, but delicate aroma, hint of freshly baked bread, with almond flavours after ageing.
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Alcohol	13,65% vol.
Acidity	5,10 g/l
Sugar content	3,00 g/l



PRIMOSIC s.r.l.

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