

# PRIMOSIC

## Sauvignon Blanc Single vineyard "Gmajne"

Designation:  
DOC COLLIO

Grape Variety:  
100% Sauvignon Blanc



### VINEYARD

Production Area	Friuli Venezia Giulia, Doc Collio, Gmajne vineyard
Terrain	Marl and Sandstone, poor organic substances "Ponca"
Production	6500 kg/ha
Plantation Density	4000 - 6000 plants/hectare (Guyot & "Cappuccina")

### VINIFICATION

Production Technique	Manually harvested grapes in crates, destemmed and placed in a closed pneumatic press, followed by cold skin-must contact for some hours. The free-run must is then separated from the pressed must in stainless steel tanks from where it is decanted. The clear limpid must is transferred and fermentation begins with selected yeasts. After a complete fermentation follows a long period of maturation on lees, part in steel tanks (70%) and part in 600 l wooden barrels (30%). Followed by a sterile bottling without filtration. The wine is aged in the bottle for six months.
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### WINE

Organoleptic Description	Somewhat intense straw-yellow colour, with greenish highlights. Aromatic, delicate hints of peach pulp and elder flowers, tenuous fragrance of yellow peppers and sage. Dry taste, elegant, pleasant and expressive after taste.
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Alcohol	13,50% vol.
Acidity	5,50-6,00 g/l
Sugar content	2,50 g/l



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