

# PRIMOSIC

## Picolit

Designation:  
DOC COLLIO

Grape Variety:  
100% Picolit



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### VINEYARD

Production area	Friuli Venezia Giulia, Doc Collio, Oslavia and San Floriano
Terrain	Marl - Sandstone, "Ponca"
Production	2000 kg/ha
Plantation Density	4800 - 6500 plants/hectare (Guyot)

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### VINIFICATION

Production Technique	Manually harvested during the first decade of October. Destemmed, fermented in open-top vat with no temperature control. In the beginning the juice is pumped over the cap frequently. The wine is then racked and wood aged for 24 months. A bottle ageing follows for others 24 months.
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### WINE

Organoleptic description	Extraordinarily fine, yellow straw, delicately scented where stand out the smells of wild flowers, almond, acacia, chestnut. Complex and with grace, deliciously sweet. An implicit complexity that comes in variable flavor.
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Alcohol	15,00% vol.
Acidity	4,5 g/l



PRIMOSIC s.r.l.

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