

PRIMOSIC

Merlot Single vineyard "Murno"

Designation:
DOC COLLIO

Grape Variety:
100% Merlot



VINEYARD

Production Area	Friuli Venezia Giulia, Doc Collio, Murno vineyard, San Floriano del Collio
Terrain	Marl, sandstone, partial clay, poor organic substances (Ponca)
Production	5000 kg/ha
Plantation Density	4200 - 5500 plants/hectare (Guyot)

VINIFICATION

Production Technique	The grapes are harvested and destalked manually, the pomace is placed in open vats where fermentation begins with indigenous yeasts, the contact with the skins continues for 21 days. Regular pump-overs occur during this period. After pumping the must into concrete vats follows a malolactic fermentation. The wine is then transferred to Slavonian oak casks of 700 lt for 24 months. Follows a long aging in bottle.
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WINE

Organoleptic Description	Brilliant ruby-red in colour, full bouquet, fragrant with hints of rose. Soft flavours of small red fruits, dry, savoury, which tends to become more refined and harmonious with age, deliciously velvety with blue to cherry colour.
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Alcohol	13,50% vol.
Acidity	5,00-5,50 g/l
Sugar content	2,50-3,00 g/l



PRIMOSIC s.r.l.

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