

PRIMOSIC

Chardonnay 'Gmajne'



Acidity



Fruity



Tannin



Structure



Description Intensity, structure, aromas and elegance for a high-profile international grape variety. A powerful wine, obtained from the historical vines of the "Gmajne" vineyard, able to create unique wines, suitable for a long ageing.



Vinification The grapes are hand picked, destemmed and placed in a pneumatic press, where the must remains in contact with the grape skins for some hours (cold maceration). The free-run must is then separated from the pressed must and brought in French barriques and stainless steel vats for the alcoholic and malolactic fermentations. The wine is then aged in oak and finally bottled without sterile filtration. The wine is aged in bottle for several months.



Tasting notes Golden yellow color. The nose is complex, fruity, with delicate notes of vanilla, hazelnuts, freshly-baked bread, banana, and a mineral background. The palate is warm, balanced, elegant, spicy and fruity, mineral, with a good alcoholic perception and a persistent finish.



Food pairing Tasty starters; first and second courses based on fish, seafood, white meat, especially if cooked with a rich and creamy sauce; wonderful with porcini mushrooms; a classic pairing is tagliatelle pasta with truffle.



Appellation DOC Collio



Grape variety Chardonnay



Type of soil "Ponca" (marl-sandstone)



Cultivation method Guyot



Accolades *Vintage 2017*: 91/100 James Suckling; 89/100 Wine Enthusiast; *Vintage 2015*: Tre Bicchieri Gambero Rosso; 92/100 Falstaff; *Vintage 2011*: Tre Bicchieri Gambero Rosso; 90/100 Falstaff.



Serving temperature 12-14°C