

PRIMOSIC

Chardonnay



Acidity



Fruity



Structure



Structure



Description Vinification in stainless steel and partially in wood for this wine, which is characterized by a good structure and at the same time a pleasant freshness, which harmonizes but does not overwhelm the typicality of the grape variety.



Vinification Traditional white vinification. The grapes are gently pressed with pneumatic press. Static decantation of the must. The fermentation takes place in stainless steel vats at controlled temperature (18°C) and partially in new barriques; long rest on lees.



Tasting notes Straw-yellow colour with golden glares. Good acidity. Typical aroma of freshly roasted bread, captivating and full, with undertones of pippin apples. The influence of wood is elegant and well integrated.



Food pairing Very good with creamed vegetable soups, ravioli and all types of stuffed pasta, pasta with creamy sauces, second courses based on white meat. Very nice with dishes using mushrooms.



Appellation DOC Collio



Grape variety Chardonnay



Type of soil "Ponca" (marl-sandstone)



Cultivation method Guyot



Accolades *Vintage 2019*: 93/100 James Suckling.



Serving temperature 10 - 12°C