

## Chardonnay 2010



<b>Area of production</b>	Friuli Venezia Giulia, Doc Collio
<b>Soil composition</b>	Sandstone marl
<b>Production</b>	8000 Kg/Ha
<b>Density system</b>	4200-5500 plants/hectare ( <i>Guyot</i> )
<b>Bunch</b>	The bunch is small and compact, in a cylindrical shape with one or two wings; it has a yellow colour. The pulp is soft and the skin is covered by a thick bloom's.
<b>Vinification</b>	The grapes are carefully destemmed and left to macerate for a short period. Next, the fruit is soft crushed. Then the must is removed from the lees at low temperatures. The now-clarified must ferments in temperature controlled stainless steel tanks. Follows a bottle ageing of, at least, 6 months.
<b>Wine</b>	Straw-yellow colour with golden highlights. The wine has a strong personality and at a fair acidity. The bouquet is fruity, Golden apple and vanilla, bready.
<b>What we eat with it</b>	Potato cream with small octopus and black "taggiasche" olives, caciotta cheese with pickle cucumbers.
<b>Alcohol</b>	12,50% vol.
<b>Acidity</b>	5,20 g/l
<b>Residual sugar</b>	2,50 g/l



PRIMOSIC

OSLAVIA