

## Gmajne Chardonnay 2008



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| <b>Area of production</b>  | Friuli Venezia Giulia, Doc Collio, vigneto Gmajne  |
| <b>Soil composition</b>    | Sandstone marl   |
| <b>Production</b>          | 4900 Kg/Ha   |
| <b>Density system</b>      | 6000-8000 plants/hectare ( <i>Guyot &amp; "Cappuccina"</i> )   |
| <b>Bunch</b>               | The bunch is thick and small of a cylindrical shape; it has a yellow colour and a skin covered by a thick bloom's. The pulp is soft and each berry has two to three grape-pips.  |
| <b>Vinification</b>        | The vinification starts with a brief contact with the skin, about 12 hours; gentle press then the must is removed from the lees at low temperatures. Fermentation takes part in wood for the 40% and the rest in stainless steel tanks. The now-clarified must ferment in temperature controlled stainless steel tanks. Yeast contact lengths 8 months; bottle ageing for, at least, 6 months. |
| <b>Wine</b>                | Straw yellow colour; in the nose is fresh and balsamic, fruity, intense with notes of quince, eldberry flowers and anise. The palate is compact and broad with a long lingering.   |
| <b>What we eat with it</b> | Fresh cheese, simple parmisan cheese risotto.  |
| <b>To be served</b>        | 10-14° C   |
| <b>Alcohol</b>             | 13,90% vol.  |
| <b>Acidity</b>             | 4,80 g/l   |
| <b>Residual sugar</b>      | 3,00 g/l   |



PRIMOSIC

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