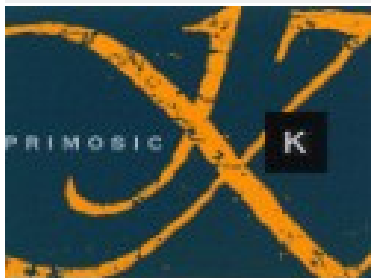


## Collio Bianco Klin 2008



<b>Area of production</b>	Friuli Venezia Giulia, Doc Collio, vigneto Klin
<b>Soil composition</b>	Sandstone marl, rich in minerals with low organic content
<b>Production</b>	6800 Kg/Ha
<b>Density system</b>	4800-8000 plants/hectare ( <i>Guyot</i> )
<b>Grapes</b>	Sauvignon Blanc (Tocai) Friulano Chardonnay Ribolla gialla
<b>Vinification</b>	It starts with a brief contact on the skins, about 12 hours; gentle press and then the must is removed from the lees at low temperatures. The now clarified must ferment in French oak barrique "Allier" (these small barrels do not allow the temperature to be over 26-28° C). It will next age on yeast for 8 months, bottled and then glass ageing for other 12 months.
<b>Wine</b>	Straw yellow colour with green cast and golden highlights, the Collio Bianco "Klin" has a complex nose, elegant and broad; hints of mixed fruits, sweet pastries, pear and a recall of acacia-honey. The taste satisfactorily mirror the nose, ample with a very well balanced acidity: the texture is fine and powerful at the same time, excellent long finish. The youthful appeal in the palate makes this wine extremely pleasant and graceful, it will certainly assure a good ageing potential to this vintage.
<b>What we eat with it</b>	We try to ease our life with a glass of Klin and some grilled sardines to nibble.
<b>To be served</b>	12-14° C
<b>Alcohol</b>	14,30% vol.
<b>Acidity</b>	4,50 g/l
<b>Residual sugar</b>	3,00 g/l



O S L A V I A

P R I M O S I C