

Murno Pinot grigio 2010



Area of production	Friuli Venezia Giulia, Doc Collio, vigneto Murno
Soil composition	Sandstone marl
Production	5500 Kg/Ha
Density system	4800 plants/hectare (<i>Guyot</i>)
Bunch	Small, cylindrical and thick, rimarkably winged. Small-sized elongated juicy berries with skin covered by a thick bloom's.
Vinification	Manually harvested, the vinification starts with a brief contact on the skin, gentle press then the must is removed from the lees at low temperatures. The now-clarified must ferment in temperature controlled stainless steel tanks.
Wine	Straw yellow colour and light copper hues. In the nose is very elegant and complex with spring white flowers breezes and notes of apricot. Ageing it acquires a bready aroma.
What we eat with it	Milky roasted meat, vegetable stuffed guinea fowl with raspberries sauce.
To be served	8-10° C
Alcohol	13,30% vol.
Acidity	5,20 g/l
Residual sugar	2,70 g/l



PRIMOSIC

O S L A V I A