

Sauvignon 2010



PRIMOSIC



O S L A V I A

Area of production	Friuli Venezia Giulia, Doc Collio
Soil composition	Sandstone marl
Production	7800 Kg/Ha
Density system	4200-5500 plants/hectare (<i>Guyot</i>)
Bunch	Small-to-medium sized, cylindrical, compact bunch with two small wings; the grapes are medium to large in size with a yellow-greenish pruinose skin. The two medium sized grape-pips are pear-shaped.
Vinification	The harvest take part in the first 15 days of September, manually. Traditional white wine vinification. The grapes are carefully destemmed and left to macerate for a short period. Next, the fruit is soft crushed. The must obtained is then allowed to settle after 48 hours the must is removed from the lees at low temperatures. The now-clarified must ferments in temperature controlled stainless steel tanks, about 18° C.
Wine	In the nose varietal, complex, refined, penetrating, elegant and subtle notes of white peach with hints of elder flower, licorice brittle, Mediterranean herbs and yellow peppers. The palate is clear and crisp, delicious in its varietal sensations with a vibrant aftertaste. Colour: straw yellow
Alcohol	12,80% vol.
Acidity	5,80 g/l
Residual sugar	2,50 g/l