



- Carlo Primosic, the founder, at the end of the 19th century, was supplying wine to the merchants in Vienna from Friuli. His son, Silvan, had the difficult task to revamp the winery out of the rubble of the Second World War. **Silvan is still running Primosic with the aid of his two sons, Marko and Boris:** the old local neighbors call them “Carlo’s people”.
- Through the years, in the search of the best orientation and the most appropriate land for each individual grape variety, Primosic wines have designed a personal and unique painting of the land, especially with his line of **orange wines** from Oslavia.
- Primosic produces wonderful wines with local and international grapes: **Friulano, Ribolla Gialla, Sauvignon, Malvasia and Pinot Grigio.**

Varietal: 100% (Tocai) Friulano

Appellation: Collio DOC

Production Zone: Gorizia, Collio, Friuli Venezia Giulia; altitude 100-200 mt a.s.l.

Soil: Marl - Sandstone, “Ponca”

Vinification: soft press, cold maceration with skin contact for 8 hours, static decantation of the must

Maturation: Long rest on the yeasts in controlled temperature of 18°C in stainless steel vats. 3-4 months refinement in bottle

Friulano is the signature grape varietal of the region and Collio is home to some of the World’s finest white wines. Mainly because of the Ponca soil, a marine sandstone 50 million years old. Ponca is colored blue gray under the soil but turns yellow brown after exposure to air. It is poor in organic matter but rich in elements that include potassium and phosphorous.



- *Straw-yellow with greenish reflections. Medium-high alcoholic content. This is a fine and delicate wine, with hints of bitter almond and fruits, a full and fat body, and a medium acidity.*
- *It pairs deliciously with both seafood and land cuisine, in particular with delicate white meats; The most local pairing is with breadstick with Prosciutto di San Daniele.*