

## Friulano SKIN Collio DOC

- Carlo Primosic, the founder, at the end of the 19<sup>th</sup> 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% Friulano Appellation: Collio DOC

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

Soil: Marl - Sandstone, "Ponca"

**Vinification:** Hand-picked grapes. Spontaneous fermentation and malolactic in open oak barrels with indigenous yeasts, without temperature control and without adding sulfites. Skin contact for 2 weeks, with frequent punching downs. After that, the wine is separated from the skins and placed in 600 liters barrels (Slavonian oak).

**Maturation:** On fine lees lasts for 4-6 months, and in the large barrels for 12 months. Bottled without filtration, the wine is aged in bottle for several months.

This Orange wine is a perfect expression of the territory and the grape varietal, showcasing intense note of mineral, peach and exotic fruits and the bitter almond, typical of the Friulano.



- Intense golden-yellow color; with some aging, it tends to amber. Fine and clean, the nose reminds wildflowers, peach and exotic fruits, with spicy notes. At the palate, this wine is full, dry and mineral, with a note of bitter almond, typical of Friulano grape variety.
- It pairs deliciously with Sushi and Asian fusion cuisine, pasta or risotto with white meat and mushrooms, aged cheeses. Fantastic with chicken with ginger and cashew nuts.

Proudly imported by <u>www.panebiancowines.com</u> PH: 212 685 7560



See our portfolio at www.sevenfifty.com/panebianco