



- 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% Malvasia Istriana

Appellation: Venezia Giulia IGT

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

Soil: Alluvial pebbly soil (gravel and clay)

Vinification: Traditional white vinification, soft pressing with pneumatic press, static decantation of the must, fermentation at the controlled temperature of 18°C in stainless steel tanks.

Maturation: 3-4 months refinement in bottle

Collio is home to some of the World’s finest white wines. Malvasia Istriana has a delicate aftertaste of summer fruits. Primosic exalts the beautiful characteristics and structure of this wine troughs a careful vinification.



- *Straw-yellow color; average alcohol content. Characteristic nose, reminiscent of geranium and rose. The palate is dry, with an elegant bitterness, slightly citrusy and with a hint of apricot*
- *It pairs deliciously with raw fish, delicate pasta dishes, recipes based on fish and seafood. Fantastic with risotto with shrimps or linguini with clams.*