



- 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% Pinot Grigio

Appellation: Collio DOC

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

Soil: Marl - Sandstone, “Ponca”

Vinification: soft press, brief cryo-maceration with skin contact for 8 hours, fermentation in temperature-controlled stainless-steel tanks

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

Primosic was one of the founding wineries of the Collio Pinot Grigio DOC. As a result of their leadership in creating the DOC they were given the honor of bottling the very first bottle of Collio DOC Pinot Grigio and the bottle remains at the winery.



- *Straw-yellow with coppery shades. The bouquet is delicate and clearly defined, with an elegant note of apricot skin. Round and full, with good mineral structure.*
- *It pairs deliciously with shellfish appetizers, pasta with fish or white meat, fish soups; dishes based on chicken.*