

# Ribolla di Oslavia 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% Ribolla Gialla

**Appellation:** Collio DOC

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

**Soil:** Marl - Sandstone, “Ponca”

**Vinification:** Hand picked overripen grapes, fermentation with indigenous yeasts, in open vats, without sulfites, and with frequent punching downs. Skin contact without temperature control for 4 weeks, during which the wine completes both the alcoholic and the malolactic fermentation. The must is then separated from the skins and placed in large Slavonian oak barrels (1700 liters).

**Maturation:** On fine lees lasts for 4-6 months, and in the large barrels for 18 months. Bottled without filtration, the wine is aged in bottle for several months.

Oslavia is a small hill on the border with Slovenia. Primosic is among the only 7 wineries, including Gravner and Radikon, who are protecting the territory and preserving the Ribolla Gialla, the land, the people.



- *Intense amber color. Characteristic and complex, the fragrance evokes apricot, green tea, bitter orange rind, candied tangerine, and dried fruit. Rich and elegantly tannic, the palate is reminiscent of apricot stone and chestnut pulp, with a pervasive mineral sensation and a persistent aftertaste.*
- *It pairs deliciously with Sushi and Asian fusion cuisine, fried fish and veggies; white meat, lamb, pork, and aged cheeses & apricot mustard.*

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