



- 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% Sauvignon Blanc

**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 12 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

Collio is home to some of the World’s finest white wines and it is known for savory Sauvignon Blanc. Primosic exalts the beautiful characteristics and structure given by the Ponca soil, a marine sandstone 50 million years old. It is poor in organic matter but rich in elements that include potassium and phosphorous.



- *Brilliant straw-yellow color, with greenish shades. Aromas of grapefruit, elderflower, nettle, sage, and white Venetian peach. The palate is fresh and elegant, with a balanced and dry taste, with a refreshing and persistent finish.*
- *It pairs deliciously with both fish antipasti, pasta or risotto using asparagus, fantastic with sea scallops au gratin with bell peppers, shrimps, exceptionally good with lobster.*