

PRIMOSIC

Ribolla di Oslavia (Orange wine)

Designation:
DOC COLLIO

Grape Variety:
100% Ribolla Gialla



VINEYARD

Production Area	Friuli Venezia Giulia, Doc Collio, Oslavia
Terrain	Marl - Sandstone, "Ponca"
Production	5800 kg/ha
Plantation Density	4800-5000 plants/hectare ("archetto singolo")

VINIFICATION

Production Technique	The overripe grapes, manually harvested in crates, are destemmed and placed in open vats, where fermentation begins with indigenous yeasts, without sulfur, and with frequent punching down. The must remains in contact with the skins for 26 days without temperature control. The must is then separated from the skins and placed in small wooden barrels of 500-600 liters and casks of 1500 liters to continue the fermentation. The aging on fine lees lasts 24 months during which the wine almost completes the malolactic fermentation. After bottling, which takes place without sterile filtration, the wine is aged in the bottle not less than 12 months.
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WINE

Organoleptic Description	Intense golden-yellow colour. Characteristic and dry, the fragrance evokes acacia flowers, with undertones of bitter orange rind with pervasive mineral sensation. The finish is reminiscent of apricot stone and chestnut pulp.
Alcohol	14,00% vol.
Acidity	4,50 g/l
Sugar content	3,00 g/l



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