

# PRIMOSIC

## RibollaNoir

Grape Variety:  
89% Ribolla Gialla  
11% Pinot Nero



### VINEYARD

Zona di produzione Friuli Venezia Giulia, Doc Collio, Oslavia and San Floriano  
Tipologia dei terreni Marl - sandstone, "Ponca"

### VINIFICATION

Tecnica di produzione Ribolla grapes come from the vineyards pinnacle and are manually harvested in mid October, at their ideal ripeness, to keep a perfect balance between alcohol and acidity. The Pinot Noir grapes come from a vineyard right on the bank of Piumica's creek north faced. The blend has been created after fermentations, Pinot Noir light tannins fit Ribolla's mineral aspects, creating a whole of fresh delicious complexity. The sparkling winemaking method is known as cuve close (charmat); the yeasts employed are the same of the ones utilized in champenoise method, assuring finesse and grace to the wine. The basis of Ribolla and Pinot Noir is refermented (prise de mousse) to a very low temperature in order to preserve the primary aromatic component, with a pressure of 6.3 atmospheres.

### WINE

Descrizione organolettica RibollaNoir keeps the main characters of Ribolla united with the gentle aromatics of Pinot Noir. Zesty and citrusy in the nose with nashi hints and fragrant flowers

Temperatura di servizio 7°C  
Alcool 12,40% vol.  
Acidità totale 6,40 g/l  
Zuccheri 4,00 g/l



PRIMOSIC s.r.l.

Località Madonnina d'Oslavia 3, 34170 - Oslavia - Gorizia, Italia | T +39 0481 53 51 53 | F +39 0481 53 67 05 | E info@primosic.com