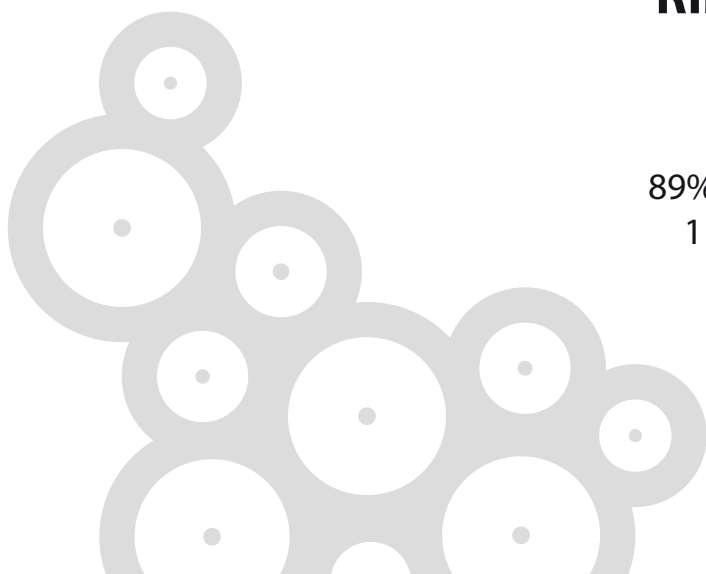


PRIMOSIC

RibollaNoir

Grape Variety:
89% Ribolla Gialla
11% Pinot Nero



VINEYARD

Production Area Friuli Venezia Giulia, Doc Collio, Oslavia and San Floriano
Terrain Marl - sandstone, "Ponca"

VINIFICATION

Production Technique 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

Organoleptic Description 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

Serving temperature 7°C
Alcohol 12,50% vol.
Acidity 6,50 g/l
Sugar content 4,00 g/l



PRIMOSIC s.r.l.

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