

PRIMOSIC

Friulano 'Skin'



Acidity



Fruity



Tannin



Structure



Description An “orange wine” with a golden and intense color. Great minerality and structure thanks to the maceration of two weeks on the skins. This version of this native variety is amazing for its concentration and richness of sensations, while maintaining the typical hint of bitter almond that connotes the “father” of Friulian wines.



Vinification The ripen grapes are hand-picked, destemmed and placed in open barrels. Here the fermentation begins thanks to indigenous yeasts, without sulphites, and with frequent punching-downs. The must stays in contact with the skins for about 2 weeks (tumultuous fermentation), without temperature control. After that, the wine is separated from the skins and placed in 600 liters barrels to continue the malo-lactic fermentation. The elevation on fine lees lasts for several months. After the bottling, that takes place without sterile filtration, there is a long ageing in bottle.



Tasting notes Intense golden-yellow color. Fine and delicate, the nose reminds wildflowers and yellow fruits, with spicy notes. At the palate this wine is dry and mineral, full bodied, with a finish of bitter almond, typical of Friulano grape variety.



Food pairing Savory and structured fish dishes; white meat, better with some spices; dried fruit, mature cheeses and chutney; perfect with spaghetti alla carbonara.



Appellation DOC Collio



Grape variety Friulano



Type of soil “Ponca” (marl-sandstone)



Cultivation method Guyot



Accolades *Vintage 2019*: Tre Bicchieri Gambero Rosso; 92/100 Wine Enthusiast; 91/100 James Suckling; 93/100 Falstaff; TOP Wine – Slow Wine; ORO – The Wine Hunter. *Vintage 2017*: 92/100 James Suckling; 87/100 Wine Enthusiast; Tre Bicchieri by Gambero Rosso; CANDIDATO PLATINUM – The Wine Hunter. *Vintage 2016*: GOLD – The Wine Hunter.



Serving temperature 14-16°C