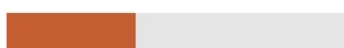


PRIMOSIC

Friulano



Acidity



Fruity



Tannin



Structure



Description One of the native grape varieties more widespread in Friuli Venezia Giulia (once known as "Tocai"), it can give very different results depending on how it is vinified. The Primosic Friulano is fermented exclusively in stainless steel after a short cold maceration, in order to enhance its aromatic components.



Vinification Traditional white wine vinification, with a brief cold maceration with skin contact for some hours, followed by a soft pressing with pneumatic press, static decantation of the must, fermentation at the controlled temperature of 18°C in stainless steel vats. Long rest on lees.



Tasting notes Straw-yellow colour, with greenish shades. Fine, delicate and fruity nose. Medium-high in alcohol, with round body, and a finish of bitter almond. Medium acidity.



Food pairing The crisp nose makes it suitable to accompany fish and vegetarian dishes, especially with wild herbs and green asparagus; the structure to the palate allows to pair it with first and second courses based on white meat; the classic pairing is with grissini bread with San Daniele prosciutto.



Appellation DOC Collio



Grape variety Friulano



Type of soil "Ponca" (marl-sandstone)



Cultivation method Guyot



Accolades *Vintage 2021*: 93/100 Falstaff; 89/100 Wine Enthusiast; 91/100 James Suckling; *Vintage 2019*: 92/100 Editor's Choice Wine Enthusiast; 93/100 Falstaff.



Serving temperature 10 - 12°C