

# PRIMOSIC

## 'Klin' Collio Bianco



### Acidity



### Fruity



### Tannin



### Structure



**Description** This wine takes its name from our historic "cru", the white field blend that defines the state of the art. It is the unique Primosic interpretation of the ancient Viennese tradition of "Gemischter Satz".



**Vinification** The fully ripen grapes are hand-picked in crates, destemmed and gently pressed. The freerun must is then separated from the press must and put into wooden barrels of 600 litres, where fermentation begins with indigenous yeasts. After the alcoholic fermentation, the malo-lactic fermentation also takes place. The temperature of the barrels does not rise above 26-28°C. The wine is then transferred, and the Ribolla Gialla part is added to the bulk. The wine is aged in oak for a long time, and then bottled without sterile filtration. A long aging in bottle follows.



**Tasting notes** Golden-yellow colour; complex on the nose, elegantly intense with hawthorn and frangipane, exotic fruits, spices and Mediterranean maquis. Full bodied, with balanced acidity and in harmony with refined and intriguing toasted undertones. Distinct focus on its uniqueness and belonging.



**Food pairing** Delicate and tasty first and second courses of fish; perfect with shellfish; it matches different types of meat such as chicken and duck; excellent with mature cheeses. If it is aged in bottle for longer, it is a classic wine for meditation in this case, we recommend to open it 20-30 minutes in advance.



**Appellation** DOC Collio



**Type of soil** "Ponca" (marl-sandstone)



**Cultivation method** Guyot



**Accolades** *Vintage 2017*: 93/100 James Suckling; ORO – The Wine Hunter. *Vintage 2016*: 94/100 Falstaff; 92/100 James Suckling. *Vintage 2015*: 93/100 James Suckling; 94/100 Falstaff; Gold – The Wine Hunter. *Vintage 2013*: 95/100 Falstaff. *Vintage 2012*: 92/100 The Wine Hunter. *Vintage 2011*: 95/100 Decanter Wine Award; GOLD – Mundus Vini; 91/100 Wine Enthusiast.



**Serving temperature** 12-14°C