

PRIMOSIC

Pinot Grigio 'Skin'



Acidity



Fruity



Tannin



Structure



Description An “orange wine” with an intense coppery color, made with one week of fermentation in open vats in contact with the skins of overripe Pinot Grigio grapes. Powerful and complex, rich, this Pinot Grigio shows that it is not typically a white wine. Not to be confused with a rosé!



Vinification The ripen grapes, manually harvested in crates, are destemmed and placed in open vats, where the fermentation begins thanks to indigenous yeasts, without using sulphites, with delicate punching downs. The must stays in contact with the skins for 6-7 days. After that, the must is separated from the skins and placed in Slavonian oak barrels (600 l) to continue the malo-lactic fermentation. The wine is aged in wood for several months. After the bottling, which takes place without sterile filtration, the wine is aged in bottle for several months.



Tasting notes The intense coppery color is due to the fermentation on the coppery skins of the Pinot Grigio. The nose reminds violet, raspberry and red fruits. The palate is powerful, complex, with warm notes and red fruits; the finish is rich and mineral.



Food pairing Fish and seafood soups, better with some tomato; spicy or sweet&sour dishes, typical of Asian cuisine; fantastic with grilled octopus on bell pepper sauce, or with a classic pasta Amatriciana.



Appellation DOC Collio



Grape variety Pinot Grigio



Type of soil “Ponca” (marl-sandstone)



Cultivation method Guyot



Accolades *Vintage 2019*: 93/100 Falstaff; 2 bicchieri Gambero Rosso. *Vintage 2017*: 92/100 James Suckling; 92/100 Falstaff. *Vintage 2016*: 2 Bicchieri Gambero Rosso. *Vintage 2015*: 2 Bicchieri Gambero Rosso; GOLD Gilbert & Gaillard.



Serving temperature 14-16°C