PRIMOSIC

Pinot Grigio 'Skin'



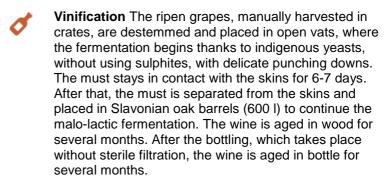
Acidity



Tannin



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!



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.

no Serving temperature 14-16℃