

PRIMOSIC

Pinot Grigio



Acidity



Fruity



Tannin



Structure



Description One of the world's more known and widespread grape varieties, that found home in Collio thanks to the mild climate and the "ponca" soil, that permits to obtain a Pinot Grigio characterized by great elegance and minerality. When its color tends to coppery, the wine becomes even more interesting and structured.



Vinification Traditional white vinification, with a soft pressing with pneumatic press and short crio-maceration, static decantation of the must, fermentation at controlled temperature (18°C) in stainless steel vats.



Tasting notes Straw-yellow with coppery shades. Quite high alcoholic content, elegant body, medium acidity. The bouquet is delicate and clearly defined, with an elegant note of apricot skin.



Food pairing Fish salads and other starters based on fish; delicate second courses of white fish; fantastic with spaghetti with clams.



Appellation DOC Collio



Grape variety Pinot Grigio



Type of soil "Ponca" (marl-sandstone)



Cultivation method Guyot



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



Serving temperature 10 - 12°C