

# PRIMOSIC

## Ribolla Gialla Riserva



### Acidity



### Fruity



### Tannin



### Structure



**Description** From spontaneous fermentation to 4 weeks on the skins in open vats, this represents the pinnacle and the fulcrum of Primosic's work on "Skins". A sensory journey, and at the same time the return to origins, through the creation of a Ribolla Gialla of absolute excellence, capable of great evolution over time.



**Vinification** The overripen grapes, hand picked in crates, are destemmed and placed in open vats, where fermentation begins with indigenous yeasts, without sulphites, and with frequent punching downs. The must remains in contact with the skins for about 4 weeks without temperature control. The must is then separated from the skins and placed in 600 L barrels where it completes the malo-lactic fermentation. When the rest on the fine lees is ended, the wine will be transferred to large barrels for more than 1 year, depending on the vintage. After the bottling, which takes place without sterile filtration, the wine is aged in bottle until the right balance skin-wine is reached.



**Tasting notes** Intense amber color. Characteristic and dry, the fragrance evokes apricot, green tea, bitter orange rind, candied tangerine, and dried fruit. The palate is reminiscent of apricot stone and chestnut pulp, with a pervasive mineral sensation and a persistent aftertaste.



**Food pairing** Fried fish, tempura veggies; fish with oily flesh such as salmon, tuna, and lake fish; different types of meat, like for example duck and lamb; spicy Asian cuisine; mature cheeses.



**Appellation** DOC Collio



**Grape variety** Ribolla Gialla



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



**Cultivation method** Double arched cane system



**Accolades** *Vintage 2019*: 90/100 James Suckling; ORO – The Wine Hunter. *Vintage 2018*: 94/100 Falstaff; 93/100 Wine Enthusiast; 92/100 James Suckling; 2 Bicchieri Gambero Rosso; Super Tre Stelle – Veronelli. *Vintage 2017*: 5 Grappoli Bibenda; 94/100 Falstaff; 94/100 I vini di Veronelli. *Vintage 2016*: 92/100 James Suckling; 90/100 Wine Enthusiast; 93/100 Vinous; Tre Bicchieri Gambero Rosso; 5 Grappoli Bibenda; 93/100 Falstaff.



**Serving temperature** 16-18°C