

# PRIMOSIC

## Ribolla Gialla “Think Yellow”



Acidity



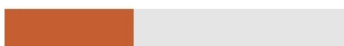
Fruity



Tannin



Structure



**Description** “Think Yellow”: a fresh, sunny and young label for the grape variety that we love the most, the Ribolla Gialla. It is an indigenous variety, fermented in stainless steel in order to enhance its primary characteristics, acidity and freshness.



**Vinification** Traditional white vinification, with a brief cold maceration on the grape skins and a soft pressing with pneumatic press, static decantation of the must, and fermentation at controlled temperature (18°C) in stainless steel vats.



**Tasting notes** Straw-yellow color with golden glares; medium alcoholic degree. The nose is very delicate and reminiscent of freshly cut hay, Golden apple, and evolves towards acacia flowers. Characteristic dry flavor, slightly citrusy, gently mineral, and with a pleasant acidity.



**Food pairing** A white wine with a delicate nose and a citrusy palate; to be paired with a fish crudo, or with sushi. Perfect with all fish starters, and delicate first courses.



**Appellation** IGT Venezia Giulia



**Grape variety** Ribolla Gialla



**Type of soil** Gravel and limestone plateau composed by pebbles, clay and flint.



**Cultivation method** Single guyot



**Accolades** *Vintage 2020*: CORONA – Vinibuoni d’Italia.  
*Vintage 2019*: GOLDEN STAR – Vinibuoni d’Italia; 92/100 James Suckling.  
*Vintage 2016*: GOLD – Sakura Wine Award.



**Serving temperature** 8 - 10°C