

PRIMOSIC

Sauvignon



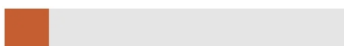
Acidity



Fruity



Tannin



Structure



Description The Primosic Sauvignon Collio is a delicate and elegant expression of the aromatic variety of the Friuli Venezia Giulia par excellence. The wine is fresh and crisp thanks to the balance between different clones, and thanks to the vinification and maturation in stainless steel.



Vinification Traditional white vinification. Brief cold maceration, followed by a soft pressing with pneumatic press, static decantation of the must, and fermentation at the controlled temperature of 18°C in stainless steel vats with **selected yeasts. Long rest on lees.**



Tasting notes Straw-yellow colour, with greenish shades. Aromatic, delicate, with hints of nettle, sage, elderflower, and white Venetian peach. Good acidity, dry taste, softly elegant, and with a persistent finish.



Food pairing Restrained and frank nose, with the green notes typical of the Sauvignon Blanc grape variety; full and structured palate, suitable to match first courses based on vegetables, shellfish, seafood, and second courses of fish combined with bell peppers. A seasonal classic is the pairing with the white asparagus.



Appellation DOC Collio



Grape variety Sauvignon Blanc



Type of soil "Ponca" (marl-sandstone)



Cultivation method Guyot



Accolades *Vintage 2022*: 91/100 James Suckling; *Vintage 2021*: 91/100 James Suckling; 90/100 Wine Enthusiast; *Vintage 2015*: Oscar Nazionale per il miglior rapporto qualità/prezzo (guida "Berebene 2017" Gambero Rosso).



Serving temperature 10 - 12°C