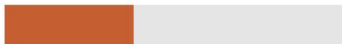


PRIMOSIC

Skin Settanta



Acidity



Fruity



Tannin



Structure



Description An “orange wine” with a coppery-amber color. Great minerality due to the two-week maceration of this native grape variety. In this version, the concentration and richness of aromas, maintaining intact the typical bitterness, characterize the “father” of Friulian wines.



Vinification The grapes of Pinot Grigio, Malvasia Istriana and Ribolla Gialla are hand-picked in crates, destemmed, and co-fermented with skin-contact. The fermentation begins thanks to indigenous yeasts, without added yeasts nor sulfites. The temperature of fermentation is not controlled. The must remains in contact with the skins and part of the product will remain on fine lees for 70 days in clay amphoras: this is the reason for the name “Skin Settanta” / “Skin 70”. After that, the wine is bottled without filtration and is aged in bottle for at least 1 year.



Tasting notes The intense coppery color is due to the fermentation on the grape skins, especially thanks to the Pinot Grigio skins. The nose is complex and intriguing. The aroma of pink flowers is typical for the Malvasia grape variety; the hints of red fruits come from the Pinot family. The palate is powerful, elegant, mineral, with silky tannins; the warm notes are balanced by a good acidity, thanks to the presence of the Ribolla Gialla grape. Very long and harmonious aftertaste.



Food pairing Shellfish and seafood, tasty pasta dishes like Pasta amatriciana, tuna fillet, perfect with sushi and Asian fusion cuisine.



Appellation IGT Venezia Giulia



Grape variety Pinot Grigio, Malvasia Istriana, Ribolla Gialla



Type of soil “Ponca” (marl-sandstone) + Gravel and limestone



Cultivation method Guyot



Accolades *Vintage 2021*: 5 Grappoli | Oscar del Vino Bibenda 2025; Gold | Amphora Award 2024 The Wine Hunter. *Vintage 2022*: 95/100 James Suckling, 5 Grappoli Bibenda 2026.



Serving temperature 10 - 12°C