

# PRIMOSIC

## Skin Settanta



### Acidity



### Fruity



### Tannin



### Structure



**Description** One of the native grape varieties more widespread in Friuli Venezia Giulia (once known as "Tocal"), it can give very different results depending on how it is vinified. The Primosic Friulano is fermented exclusively in stainless steel after a short cold maceration, in order to enhance its aromatic components.



**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 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 amat, 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.



**Serving temperature** 10 - 12°C