



Primosic, Oslavia (Friuli)

Ribolla Gialla Riserva Orange DOC

Vintage	2019
Winemaker	Primosic
Region	Friuli
Alcohol	13.5% vol.
Grapes	100% Ribolla Gialla

Winemaking

The hand-harvested overripe grapes are destemmed and placed in open vats. Here, fermentation begins with extensive wilting, thanks to the use of autochthonous yeasts and no sulphur dioxide. The must remains with the marc at an uncontrolled temperature for a period of six days, after which it is removed from the marc and poured into 500 to 600-litre barrels, where it continues to ferment. Ageing in the wooden barrels takes place for one year, during which malolactic fermentation also occurs. After bottling without sterile filtration, the wine refines in the bottle for a period of six months.

Our tasting note

Amber colour. The characteristic and dry bouquet is reminiscent of acacia flowers combined with chinotto peel and evokes a sense of enveloping minerality. Complex and intense on the palate in equal measure. This is a fresh, mineral wine with pronounced juiciness, delivering a delicious and lightly tannic flavour. The finish is reminiscent of apricots and chestnuts.

Primosic

The Primosic family runs a textbook family vineyard. The vines grow on the hills overlooking the village of Oslavia, at the foot of the Julian Alps, in the middle of the Collio wine-growing region. The father, Silvan Primosic, meticulously takes care of the grapes on the vineyard. He is no stranger to strict reductions in yield. His sons Marko and Boris process the harvest with great care; typicity of varieties is the most important thing to them. The most beautiful vineyards in Oslavia have carried the name Gmajne from time immemorial. The Primosic family is proud to own its own large vineyard here.



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