



Primosic, Oslavia (Friuli)

## Ribolla Gialla IGT

<b>Vintage</b>	2024
<b>Winemaker</b>	Primosic
<b>Region</b>	Friuli
<b>Alcohol</b>	12.5% vol.
<b>Grapes</b>	100% Ribolla Gialla

### Winemaking

Following careful harvesting by hand, the autochthonous grapes of the very old vines are gently pressed. The wine is aged at a controlled temperature of 18°C in stainless steel tanks.

### Our tasting note

The colour is straw-yellow colour with golden reflections. Refreshing nose with typical notes of citrus fruits. The pallet is dominated by notes of dried hay as well as fine aromas of citrus fruits and acacia blossoms. Mineral long- lasting finish.

### 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.



### Suitable with

