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Primosic, Oslavia (Friuli)

Sauvignon Blanc Collio DOC

Vintage	2025
Winemaker	Primosic
Region	Friuli
Alcohol	13% vol.
Grapes	100% Sauvignon Blanc

Winemaking

The harvest takes place during the first 15 days of September. Following the careful harvesting by hand and the gentle pressing, the grapes undergo a cold maceration for 24 hours. Then classic fermentation is carried out at 18°C in stainless steel tanks.

Our tasting note

The wine has a subtle colour is straw-yellow colour with green reflections. Very aromatic, subtle and with an aroma of elderberry blossoms and white peach. Fruity, elegant and fresh on the pallet with a large array of characteristics typical for its type. With a soft and 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

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