



Primosic, Oslavia (Friuli)

Sauvignon Blanc Gmajne Collio DOC

Vintage	2020
Winemaker	Primosic
Region	Friuli
Alcohol	13% vol.
Grapes	100% Sauvignon Blanc

Winemaking

The grapes are harvested by hand and gently pressed. The grape must is then fermented at a controlled temperature of 18°C in stainless steel tanks. Following the bottling, the wine matures in bottles for 6 months before being sold.

Our tasting note

The Sauvignon Blanc Gmajne has a glowing straw-yellow colour with green reflections. Very complex with overwhelming aromas of gooseberries, passion fruits and elderberry blossoms. Full-bodied, crisp and elegant on the pallet. A proud origin of excellent quality with a lot of expression.

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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