

Primosic | Ribolla di Oslavia Riserva

Friuli Venezia Giulia | Collio DOC



Varietal: 100% Ribolla Gialla

Region: Lombardy

Winemaker: Boris Primosic

Vines Age: 10-50 years old

Farming: Working Organic

Soil: "Ponca" marl,
sandstone

The Story: The *storie* of this Collio-region winery traces back to Carlo Primosic, who, at the end of the 19th century, supplied the merchants in Vienna with wine carried in large wooden casks. His son, Silvan Primosic, revamped the winery out of the rubble of the Second World War, and the accolades rolled in. Part of the Primosic "philosophy" is a tradition of imagining wines that recall the old-world oral storytelling traditions. Primosic is still operated by Silvan, with the aid of his two sons, Marko and Boris, keeping Primosic only 2 generations away from where it all began.

Vineyard: This vineyard is located in the Collio, an area known for its gently rolling hills. The Oslavia Hill is in the heart of the Collio

Vinification: The overripe grapes harvested by hand are destemmed and placed in open vats. Fermentation with indigenous yeasts, without sulfur, and frequent punch downs. Must and skin contact for 26 days without temperature control. The must and skins are separated and placed in small wooden barrels and casks to continue the fermentation.

Ageing: Aged on fine lees for 24 months during which malolactic fermentation occurs. The unfiltered wine is aged for one year in bottle.

Everything else you want to know about

this wine: The modern origins of skin-contact can be traced back to the late 1990s, and to the Friuli-Venezia Giulia region of northern Italy. Primosic was one of the first to begin resurrecting the ancient but ongoing techniques that they encountered in what's now the republic of Georgia—namely the use of the amphora-like vessels known as *qvevri*, and the long soaking of white wines on their skins.

Le Storie
Wines