

“Primarûl”

Friulano DOC Collio

"Primarûl - the first among the first.

In the Friulian language, 'Primarûl' means firstborn, progenitor, the first among the first. The first of all: the first grapes to be harvested by the founder Daniele Venica and the first must to be vinified.

Friulano Doc is the most consumed white wine in Friuli, the firstborn in the heart of the people of this land. The quintessential 'taj di blanc' of the Friulians.

This is the name that Gianni and Giorgio Venica, on the occasion of the company's 90th anniversary, wanted to attribute to our Friulano, in honor of the grape variety and grandfather Daniele."



Technical information



Alcohol content %
13,50%



Total acidity ‰
4,68‰



Harvest

Grapes were harvested and destemmed between September 3rd and September 18th, 2022.



Bottling

The wine was bottled during the full moons between March and June 2023.



Vinification | Aging

After harvesting, the grapes are macerated for about 12 hours at a temperature of 10/12°C in dedicated containers, protected from oxygen with innovative systems that recycle fermentation carbon dioxide, in order to minimize the use of antioxidants. The entire must, therefore, ferments and matures on the lees in steel containers for about 6 months.

Sensory information



Color

Bright golden yellow color.



Olfactory notes

On the nose, fruity notes stand out, along with wildflower aromas, and on the finish, the distinctive hint of toasted almond, unique to this grape variety.



Taste profile

Upon tasting, the fruity notes of Renetta apple reappear. A full-bodied, fresh wine characterized by an intriguing structure. On the finish, a touch of bitter almond is recognizable.

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Aging potential

Over 10 years



To be paired with

Seafood, raw fish appetizers, seafood salad, pasta with seafood or fish soups, fresh and creamy cheeses including Montasio, prosciutto crudo, vegetable dishes, traditional Friulian dishes based on polenta.



Serving temperature

12/13°C



Formats

Half bottle 37.5 cl
Standard bottle 75 cl
Magnum 1.5 l



Grape variety

DNA studies of Friulano have established its origins beyond the Alps, specifically as a relative of Sauvignonasse, or Sauvignon Vert.

After its arrival from France, the grape variety subsequently evolved, adapting to the soil and climate.

It's the Friulian people who have given it its current identity, transforming it into a symbol of the territory and local culture.



Vineyard and Vineyard Plot

Our vineyards are located within the Friuli DOC region.

Venica & Venica

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