



VINITY  
WINE COMPANY

## Damijan Podversic Pinot Grigio Collio Ramato

**Appellation:** Venezia Giulia Pinot Grigio IGT

**Region:** Friuli Venezia Giulia

**Type:** Skin contact wine, sometimes called orange or amber wine, dry

**Varietal:** 100% Pinot Grigio

**Certified Organic**



When Pinot Grigio grapes are crushed and the grape skins are left in contact it creates a distinct wine style called ramato. The name comes from the word 'rame' which means 'copper' in Italian.

### Tasting Notes

**Color:** Intense, slightly opaque copper, with ruby reflections.

**Bouquet:** Complex scent with hints of currant and raspberry, green walnut and wet rock.

**Taste:** Mineral and fresh with hints of pineapple and golden apple; long and spicy.

**Unfiltered:** The presence of sediments is essential to keep the wine alive and to conserve it.

**Serve:** Best when served at 15°C or 59° F

### Food Pairing

White fish, light seafood dishes, perfect with summer dishes.

### Vineyard Notes

**Vineyard:** Monte Calvario (planted 2003), Gorizia.

**Altitude:** 110/140 m a.s.l.

**Exposure:** East.

**Cultivation method:** Guyot unilateral.

**Soil:** Ponca – Opoka, Sandstone/Marl.

**Yield:** 30 qq per Ha.

### Winemaking Notes

**Vinification:** The maceration begins in big barrels of oak for 30 days. Finished the fermentation it gets aged in 5 hl barrels for 2 years and rest for 1 year in the bottle.



*Damijan Podversic started out in the family business as a negociant. But when he found a small abandoned plot in the Collio Goriziano, he ignored the common attitude that it was too difficult to work and eagerly bought it. He cleared the land, rebuilt terraces, and set to replanting it: not only does he now cultivate top-quality grapes, but his once skeptical neighbors eye his steep mountaintop vineyard with great envy. His work in the cellar is no less daring and no less successful. Breaking the confines of tradition and shunning modern practices like the use of stainless steel, Damijan pursues natural winemaking, which he learned from the great Friulian producer Josko Gravner. His Collio Biancos are fermented on the skins with natural yeasts; he never bottles or releases a wine unless it has had ample time to develop. Though already producing excellent wines, this young man holds great promise for the future.*