



## Damijan Podversic Bianco Kaplja

**Appellation:** Venezia Giulia IGT

**Type:** White, dry, skin-contact

**Blend:** Chardonnay, Friulano, Malvasia Istriana

**Certified Organic**



A symphony entitled “Kaplja” (meaning drop in traditional Slovene), is composed by three artists: Chardonnay, Friulano, and Malvasia. Each of them brings a unique characteristic, when combined they achieve a harmony and balance from the nose to the mouth.

### Tasting Notes

**Color:** Gold.

**Bouquet:** Very aromatic with fruit and floral notes.

**Taste:** Earthy notes overlaying orchard fruit with a pleasant roundness and soft, full tannins.

**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

Excellent with a variety of cheeses – compatible with both ripe and mild types. This also pairs well with spicy dishes like coconut curry or jerk chicken, and with earthy vegetarian mains like spanakopita or lentil stew.

### Vineyard Notes

**Vineyards:** Gradiscutta (planted 1991), Monte Calvario (planted 2003), Piedimonte (planted 2008) and San Floriano (planted 1993), Gorizia.

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

**Exposure:** South, south-west.

**Cultivation method:** Guyot unilateral.

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

**Yield:** 40 qq per Ha.

### Winemaking Notes

**Vinification:** The maceration begin in big barrels of oak for 60 to 90 days. Finished the fermentation it gets aged in 20 or 30 hl barrels for 3 years and then rest for 1 year in the bottle before release.



**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.