



VINITY
WINE COMPANY

Damijan Podversic Bianco Kaplja "Special Release"

Appellation: Venezia Giulia IGT

Region: Friuli-Venezia Giulia

Type: Botrytized savory wine,

Blend: Chardonnay, Nekaj (Friulano), Malvasia

Certified Organic



The Special Release is a selection of botrytized grapes. The wine can only be made when conditions are perfect so this wine is not made every vintage.

Tasting Notes

Color: Intense, deep gold.

Bouquet: Intense dried fruit, herbs and mineral notes.

Taste: Not sweet but savory with balanced acidity. Elegant and substantial but not heavy, with rich and pleasant minerality.

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

Serve: The temperature must not be below 15 degrees C/ 59 degrees F. Wine born the natural way, without cooling during fermentation, is unable to entirely express its character at too low a temperature.

Food Pairing

Mediterranean cuisine.

Vineyard Notes

Vineyard: Gradiscutta (planted in 1991), Gorizia.

Altitude: 110 m a.s.l.

Exposure: South, south-west.

Cultivation method: Guyot unilateral.

Soil: Ponca – Opoka, Sandstone/Marl.

Yield: 20 qq per Ha.

Winemaking Notes

Harvest: Picked berry by berry in mid-October. Rain in early October and cool temperatures allow the grapes to form botrytis cinerea.

Vinification: The maceration begin in big barrels of oak for 60 to 90 days. Finished the fermentation it gets aged in 20 hl barrels for 6 years and rest for 4 year in the bottles. The wine is bottled with no cleaning and without filtration. The resulting natural sediments preserve and protect the wine.



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.