



Damijan Podversic Malvasia

Appellation: Venezia Giulia Malvasia IGT

Type: White, dry, skin-contact

Varietal: 100% Malvasia Istriana

Certified Organic



This wine gets its intensity from the level of ripeness in the grapes at the time of harvest, by the low yield per hectare in the vineyards, by the increased skin contact during fermentation, and the aging method.

Tasting Notes

Color: Intense, gold.

Bouquet: Intense aromas of fresh, ripe white orchard fruit, spicy and herbal aromas like tomato leaf, with a hint of orchard blossoms.

Taste: Wet-rock minerality overlaying ripe pears and floral notes with a honey-like aftertaste. Outstanding length and balance with ripe, lush 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

Light seafood dishes, salads, and perfect with light summer dishes.

Vineyard Notes

Vineyard: Gradiscutta (planted 1991), and Monte Calvario (planted 2003), Gorizia.

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

Exposure: South.

Cultivation method: Guyot unilateral.

Soil: Ponca – Opoka, Sandstone/Marl.

Yield: 40 qq per Ha.

Winemaking Notes

Vinification: The maceration begins 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.