



Damijan Podversic Nekaj (Friulano)

Appellation: Venezia Giulia Friulano IGT

Type: White, dry, skin-contact

Varietal: 100% Nekaj (Friulano)

Certified Organic

The French say, *je ne sais quoi* when a thing has that “something.” Along the Slovenian border “Nekaj” (Friulano) carries a similar weight. A hard to define but definite, special quality.

Tasting Notes

Color: Straw gold.

Bouquet: Pretty aromatics of white fruit, spice and herbs.

Taste: Light fruit and a honey elegance balanced with a bitter note that fades into the minerality of the terroir.

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

Appetizers and first plates. Salads, sandwiches, salumi and cheeses.

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 begin in big barrels of oak for 60 to 90 days. Finished the fermentation it gets aged in 20 or 30 hl barrels for 23 months and refined in bottle for 6 months.



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.