



VINITY  
WINE COMPANY

## Damijan Podversic Prelit (Merlot And Cabernet Sauvignon)

**Appellation:** Venezia Giulia Rosso IGT

**Type:** Red, dry

**Blend:** Merlot, Cabernet Sauvignon

**Certified Organic**

Prelit translates as “poured.” Merlot’s fruity notes accompanied with the elegant tannin of Cabernet Sauvignon, translates into “something that should be poured again. And what’s taking you so long.”

### Tasting Notes

**Color:** Deep ruby with violet highlights.

**Bouquet:** Cacao, smoke, dark ripe fruit, earth and spicy notes hinting at eucalyptus.

**Taste:** Wonderful structured balance of fruit, acidity, and silky tannins including herbaceous earthy tones.

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

**Serve:** Best when served at 18°C or 64.5° F

### Food Pairing

Meat dishes, hearty stews, lightly spicy Asian cuisine.

### Vineyard Notes

**Vineyard:** Monte Calvario (planted in 1994), and Piedimonte (planted in 1967), 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 40 days. Finished the fermentation it gets aged in 20 or 30 hl barrels for 3 years and kept 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.*