



## Damijan Podversic Ribolla Gialla

**Appellation:** Venezia Giulia Ribolla Gialla IGT

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

**Grape Variety:** 100% Ribolla Gialla

**Certified Organic**



Liquid crunchiness. This wine is a little shy on the nose but in the mouth it explodes with flavor.

### Tasting Notes

**Color:** Light gold.

**Bouquet:** Hints of tangerine peel, apricot and roses.

**Taste:** Rich dried fruits, smooth tannins and a textural, long, persistent, mineral finish.

**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 pasta dishes, cheese and charcuterie, and roasted vegetable bisques.

### Vineyard Notes

**Vineyard:** Monte Calvario (from various plots planted in 1994, 2002, 2004), 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.*