



Damijan Bianco Kaplja

Overview

- Damijan Podversic is regarded as one of Friuli's most influential and genius natural winemakers; Kaplja is his landmark skin-contact "symphony" of Chardonnay, Friulano, and Malvasia Istriana.
- Extended maceration and long aging in large oak casks create a deeply textured wine layered with dried apricot, orange peel, tea leaf, wild herbs, and saline minerality.

Appellation: Collio DOC

Varietals: White, dry, skin-contact

Type: Chardonnay, Friulano, Malvasia Istriana

Winemaking and Vineyard Notes

Vinification: The maceration begins in big barrels of oak for 60 to 90 days.

Aging: Aged in 20 or 30 hl barrels for 3 years and then rests for 1 year in the bottle before release.

Soil: Ponca – Opoka, Sandstone/Marl.

Yield: 4t per hectare.

Tasting Notes

Color: Deep amber-gold

Bouquet: Layered aromas of dried apricot, orange peel, chamomile, chestnut honey, bergamot, tea leaf, and alpine herbs.

Palate: Broad and textured with gentle tannic grip, vibrant acidity, and pronounced mineral salinity. Long, savory finish with remarkable complexity and aging potential. Earthy notes overlaying orchard fruit with a pleasant roundness and soft, full tannins.

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

Serving Temperature: Best when served at 15°C or 59° F

Alcohol: 14%

Food Pairing

Roast pork, mushroom risotto, aged alpine cheeses, and earthy Mediterranean dishes. Its tannic structure and saline minerality also pair beautifully with umami-rich cuisine such as saffron seafood stew, duck confit, and Japanese kaiseki.



Damijan Podversic Winery is one of the defining estates of Friuli's modern skin-contact movement, known for its cult-classic, mineral-driven wines made with patience and absolute minimal intervention. Working the limestone-rich ponca soils of the Collio hills, Damijan Podversic farms organically and harvests by hand, treating each vineyard parcel with a long-term, artisanal approach. 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.