



Damijan Malvasia

Overview

- From the limestone slopes of Friuli's Collio hills, Damijan Podversic's Malvasia Istriana is a profound expression of skin-contact winemaking and place from one of Italy's rising cult winemakers.
- Bold, aromatic, and deeply expressive, redefines what Malvasia can be. Extended maceration and long aging unlock layers of dried apricot, citrus peel, chamomile, wild herbs, and salty stone-driven minerality, all wrapped in a textural, lightly tannic frame.

Appellation: Collio DOC

Varietals: White, dry, skin-contact

Type: 100% Malvasia Istriana

Winemaking and Vineyard Notes

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

Aging: aged in 20 or 30 hl barrels for 3 years and rest for 1 year in the bottles.

Soil: Ponca – Opoka, Sandstone/Marl.

Yield: 4t per hectare.

Tasting Notes

Color: Deep amber-gold

Bouquet: Expressive aromas of dried apricot, orange peel, chamomile, wild Mediterranean herbs, beeswax, and crushed stone.

Palate: 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.

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

Alcohol: 14.5%

Food Pairing

Roast chicken or pork, mushroom risotto, and aged alpine cheeses, where its tannic structure and herbal depth can mirror earthy, umami-driven flavors. It also shines alongside spiced Mediterranean or Middle Eastern cuisine, as well as deeply savory seafood dishes like grilled octopus or saffron-infused stews.



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.