



## Damijan Prelit

### Overview

- A soulful, old-school expression of Friuli's Collio hills, Rosso Prelit (literally "poured") shows the same patient, hands-off philosophy that made Damijan's whites legendary—this time in a deeply characterful red.
- Expect layers of dark cherry, plum, dried herbs, tobacco, and earthy spice, all wrapped in fine tannins and a long, mineral-driven finish. Structured, savory, and quietly powerful, it's a red wine that speaks in depth rather than volume.

**Appellation:** Collio DOC

**Type:** Red, dry

**Varietals:** Cabernet Sauvignon and Merlot, with the blend varying each vintage.

### 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 ruby to garnet.

**Bouquet:** Aromas of dark cherry, plum, dried herbs, tobacco leaf, forest floor, and subtle baking spice.

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

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

**Alcohol:** 13.5%

### Food Pairing

Best with rich, slow-cooked dishes like braised short ribs, roast lamb with rosemary, or venison stew, where its firm tannins and earthy depth can mirror savory intensity. It also pairs beautifully with mushroom-based dishes, truffle risotto, and aged hard cheeses that echo its forest floor and herbal complexity.



**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.