



VINITY
WINE COMPANY

Damijan Nekaj (Friulano)

Overview

- Nekaj — “something” in Slovenian, the dialect of these border hills — is as good a word as any for a wine that refuses to sit still in a glass. Grown on the Ponca soils of Gradiscutta and Monte Calvario, where the vines have been left to root deep into ancient marl and sandstone since 1991. Fermented spontaneously, macerated on its skins for up to three months, then given three long years in old oak before it’s ever allowed near a cork. Nothing is added. Nothing is rushed.

Appellation: Venezia Giulia IGT

Type: White, dry, skin-contact

Varietal: 100% Nekaj (Friulano)

Winemaking and Vineyard Notes

Vineyard: Gradiscutta (planted 1991), and Monte Calvario (planted 2003), Gorizia.

Altitude: 110/140 m a.s.l.

Exposure: South.

Cultivation method: Guyot unilateral.

Soil: Ponca – Opoka, Sandstone/Marl.

Yield: 40 qq per Ha.

Tasting Notes

Color: Straw gold, deepening to golden yellow with clear orange hues from extended skin contact

Bouquet: Pretty aromatics of white fruit, spice and herbs.

Palate: Light fruit and a honey elegance balanced with a bitter note that fades into the minerality of the terroir.

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

Aperitivi and primi piatti. Salads, sandwiches, salumi and cheeses.



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.