



VINITY
WINE COMPANY

Damijan Pinot Grigio Collio Ramato

Overview

- Copper-gold in the glass, a wine that trades Pinot Grigio's usual pale reticence for something wilder and more honest. Grown on the wind-swept slopes of Monte Calvario above Gorizia, in the Ponca soils that force these vines to dig deep for what little the earth gives up. Fermented and macerated on its skins with only wild yeast, resting patiently in large oak before it's ever allowed to leave the cellar — this is Pinot Grigio in its wild and natural state.

Appellation: Venezia Giulia IGT

Type: Skin contact wine, sometimes called orange or amber wine, dry

Varietal: 100% Pinot Grigio

Winemaking and Vineyard Notes

Vineyard: Monte Calvario (planted 2003), Gorizia.

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

Exposure: East.

Cultivation method: Guyot unilateral.

Soil: Ponca – Opoka, Sandstone/Marl.

Yield: 30 qq per Ha.

Tasting Notes

Color: Deep copper/amber.

Bouquet: Complex nose with hints of currant and raspberry, green walnut and wet rock.

Palate: Mineral and fresh with hints of pineapple and golden apple; long and spicy.

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: White fish, light seafood dishes, perfect with summer dishes.

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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.