

NEKAJ

Variety:	Friulano
Soil type:	Ponca - Opoka Sandstone/Marl
Vineyards altitude:	110/140 m a.s.l.
Vineyards exposure:	south
Yield per hectare:	40 q/Ha
From the vineyards:	Gradiscutta since 1991 Monte Calvario since 2003

Vinification:

The maceration begin in big barrels of oak for 60 to 90 days. Finished the fermentation it gets aged in 20 or 30 hl barrels for 3 years and rest for 1 year in the bottles.

Organoleptic description:

is the charming aromaticity that became wine. We are talking about Friulano. Behalf our slovenian roots from which is also the territory bounded, we choosed to call it »Nekaj« that carry the meaning of »Something«. Starting from an aromaticity that from the first impact blend mind and body, the mouth gets caressed by a honey elegance balanced with the bitter characteristic that fades with the minerality of the terroir.

The presence of sedements is essential to keep the wine alive and to conserve it.

We recommend to serve the wine with service temperature at 15°C (59°F).



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