

Zidarich



Malvasia Istriana Lehte



At a Glance:

- **Appellation:** IGP Venezia-Giulia
- **Uvaggio:** Vitovska (100%)
- **Average Annual Production:** 1,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the sloped, southeast-facing Lehte parcel, planted with Zidarich's oldest vines and located just outside of the village of Prepotto
- **Soil Types and Compositions:** Iron-rich red limestone endemic to the Carso/Karst
- **Vine Age, Training, and Density:** Trained in Guyot or Albarello (head-trained) and planted at 8,000-10,000 vines/ha, vines are 35 years old.
- **Average Yields:** 40-50 hl/ha
- **Average Harvest Date and Type:** Exclusively manual, usually in late September to early October

In The Cellar:

- **Fermentation:** After total destemming, crop ferments spontaneously on its skins in open-top, Karst limestone vats. Cuvaison lasts c. 2-4 weeks.
- **Pressing:** Vertical basket press
- **Time on Lees:** c. 24 months
- **Malolactic Fermentation:** Spontaneous, simultaneous with alcoholic fermentation
- **Élevage:** 24 months in neutral, 10-hl Slavonian oak casks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at harvest if necessary and at bottling, c. 60 mg/l total sulfur.

In The Glass:

This wine comes entirely from the Lehte parcel, planted to Zidarich's oldest Malvasia Istriana vines. Chiseled and defined, this wine speaks clearly of the Carso and shares little in common with other Italian Malvasia wines. In fact, Malvasia Istriana does not belong to the larger Malvasia family and has an entirely separate ampelographic history. A mix of piercing limestone chalk and fresh herbs, this wine is a delight at the table, whether with fish, white meats, or cheese.