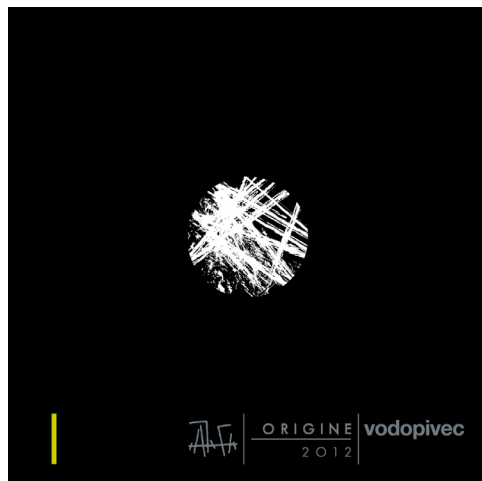


# Vodopivec



## Vitovska Origine



### At a Glance:

- **Appellation:** IGP Venezia-Giulia
- **Uvaggio:** Vitovska (100%)
- **Average Annual Production:** 3,800 bottles
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From gently sloped south-southwest facing parcels surrounding the town of Coludruzza/Koludrovca
- **Soil Types and Compositions:** Iron-rich red limestone endemic to the Carso/Karst with significant flint deposits
- **Vine Age, Training, and Density:** Trained in Albarello (Go-belet) and planted at 10,500 vines/ha, vines average 20 years old.
- **Average Yields:** 35-50 hl/ha
- **Average Harvest Date and Type:** Exclusively manual, usually in late September

### In The Cellar:

- **Fermentation:** After total destemming, crop ferments spontaneously on its skins in open-top, Slavonian oak tini without temperature control. Cuvaison lasts c. 2-4 weeks.
- **Pressing:** Vertical basket press
- **Time on Lees:** Wine remains on fine lees during *élevage*
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 36 months in 30-hl neutral Slavonian oak casks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied only at bottling, with c. 30-35 mg/l total sulfur

### In The Glass:

The one wine in Paolo's cellar that doesn't spend time in amphorae, Origine is fermented in open-top wooden casks, and spends three years in large Slavonian botti before bottling. What it perhaps lacks in textural *je ne sais quoi* compared to its terra-cotta-aged brethren it makes up for in a stricter, more vividly limestone-driven mineral character—almost a Chablis-like saltiness and snap. There is an arresting purity here, reminiscent of pure mountain water, and the very long finish recedes slowly and elegantly, framed by a note of dried honey and a persistent whisper of chalk.