

Vodopivec



Vitovska Solo



At a Glance:

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

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a single-south-southwest facing 1.3-ha parcel near the town of Coludruzza/Koludrovca
- **Soil Types and Compositions:** Iron-rich red limestone with nearly no topsoil
- **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 buried, 14-25 hl Georgian terracotta amphoarae. Cuvaison lasts c. 6 months.
- **Pressing:** Vertical basket press
- **Time on Lees:** Wine remains on fine lees during *élevage*
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 30 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:

Paolo produces “Solo” from what he considers his greatest vineyard, a 1.3-hectare parcel of pure limestone. Aged like the basic Vitovska, it comes across as almost weightless on the palate, an offering of pure texture and pure stone divorced from the burden of viscosity or alcohol. The finish is saline and incredibly long, fading from perception as slowly and as focused as light receding at the rear end of a tunnel.