

Vodopivec



Vitovska



AF | VITOVSKA 2012 | vodopivec

At a Glance:

- **Appellation:** IGP Venezia-Giulia
- **Uvaggio:** Vitovska (100%)
- **Average Annual Production:** 7,000 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 buried, 14-25 hl Georgian terracotta amphorae. 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:

Fermented in amphorae and aged two and a half years in botti, Vodopivec's Vitovska exemplifies the murmuring, layered beauty of his style. Subtle, deeply stony, and caressing on the palate, it whispers to the taster and invites contemplation as it unfolds slowly and gracefully across the palate. It seems to occupy its own aesthetic space, a pure exploration of cool-toned texture, Rothko-like in its single-minded yet comfortingly enveloping character.