

# Zidarich



## Vitovska



### At a Glance:

- **Appellation:** IGP Venezia-Giulia
- **Uvaggio:** Vitovska (100%)
- **Average Annual Production:** 13,000 bottles
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From sloped, south-east-facing vineyards in the communes of Duino, Aurisina, and Prepotto, all on the Carso overlooking the gulf of Trieste
- **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 6-30 years old.
- **Average Yields:** 30-50 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, Slavonian oak tini without temperature control. 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 Slavonian oak casks that range from 5-30 hl
- **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:

Vitovska's fruit character veers toward apricot and peach, yet in a subtle way—the limestone is doing the heavy lifting here, with the Vitovska serving as a mere vessel for the unfettered expression of rock. The wine finishes clean and long, with a sensation of almost mentholated coolness ringing on the palate long after swallowing. Whatever subtle tannins are present are melded beautifully with the palate-staining minerality, and the overall impression is one of freshness, complexity, and drive.