

BIANCO KAPLJA

IGT VENEZIA GIULIA

Variety: Chardonnay 40%
Malvasia Istriana 30%
Friulano 30%

Soil type: Ponca - Opoka
Sandstone/Marl

Vineyards altitude: 110/140 m a.s.l.

Vineyards exposure: south, south-west

Resa per ettaro: 40 q/Ha

From the vineyards: Gradiscutta since 1991
Monte Calvario since 2003
Piedimonte since 2008
San Floriano since 1993

Vinification:

The maceration begins in big barrels of oak for 60 to 90 days. Finished the fermentation it gets aged in 20 or 30 hl barrels for 3 years and rest for 1 year in the bottles.

The presence of sediments is essential to keep the wine alive and to conserve it.

We recommend to serve the wine with service temperature at 15°C (59°F).



Az. Agr. Podversic Damijan - Via Brigata Pavia, 61 - 34170 GORIZIA/GORICA - ITALIA
www.damijanpodversic.com