



## **KAPLJA BIANCO - IGT VENEZIA GIULIA - DAMIJAN PODVERSIĆ**

**Organoleptic description:** Symphony entitled Drop, composed by three artists: Chardonnay, Nekaj, Malvasia Istriana. Each of them donates to the wine its characteristic, contributing to the harmony and balance from the nose to the mouth. The marked olfactory aromaticity of Friulano gives to the mouth the aromatic continuity of the Malvasia, leaving a wide and long final by the round and sapid Chardonnay.

**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).



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<b>Producer</b>	Damijan Podversic
<b>Categoria</b>	White
<b>Style</b>	Complex White
<b>Country</b>	Italy



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<b>Region</b>	Collio, Friuli Venezia Giulia
<b>Vintage</b>	2014 Magnum, 2016, 2016 Magnum
<b>Grape Variety</b>	Chardonnay, Malvasia Istriana, Nekaj (Friulano)
<b>Alc %</b>	14,5%
<b>Barrel</b>	3 Months, 12 Months
<b>Organic &amp; Biodynamic</b>	Yes
<b>Food &amp; Wine Matching</b>	Anchovies, Aubergine Parmigiana, Baked Johndory or Seabream, Beef Carpaccio, Bluefin Tuna Tartar, Burrata cheese Mozzarella, Fisch Chevice, Fish, Fish Carpaccio
<b>Bottle Quantity</b>	1500 ml, 750 ml