



## **NEKAJ - IGT VENEZIA GIULIA - DAMIJAN PODVERSIĆ**

### **Organoleptic description:**

is the charming aromaticity that became wine. We are talking about Nekaj. Behalf our slovenian roots from which is also the territory bounded, we choosed to call it »Nekaj« that carry the meaning of »Something«. Starting from an aromaticity that from the first impact blend mind and body, the mouth gets caressed by a honey elegance balanced with the bitter characteristic that fades with the minerality of the terroir.

**Vinification:** Fermentation takes place in the presence of the skins in conical oak vats for 60 - 90 days. After maceration, it is aged in 20 or 30 hl barrels for 3 years and aged in bottle for 1 year. The presence of sedements 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>	2017
<b>Grape Variety</b>	Nekaj (Friulano)
<b>Alc %</b>	14%
<b>Barrel</b>	3 Months, 36 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>	750 ml