

Zidarich



Malvasia Istriana



At a Glance:

- **Appellation:** IGP Venezia-Giulia
- **Uvaggio:** Vitovska (100%)
- **Average Annual Production:** 4,000 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:** 40-50 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, Karst limestone vats. 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:

The Malvasia is the more gregarious, eager younger brother to the more inward and contemplative Vitovska, yet both express the powerfully stony essence of the Carso. In its youth the wine presents notes of crunchy mango, white pepper, and lemon verbena, with a subtle honey undertone emerging on the driving, mineral-drenched finish. With age, it offers amazing depth and freshness, proving that its relative youthful exuberance does not preclude an equally impressive longevity.