

Zidarich



Following his father, Benjamin began in 1988 with just 1 ha and has since grown his holdings to 8, all of which he farms biodynamically. The vines grow in the classic iron- and calcium-rich red soils of the area, extending deep into the limestone that looms just below the surface. Benjamin works primarily with Vitovska, the classic local variety of the Carso, but he also has plantings of Malvasia and Sauvignon—as well as small amounts of Teran (another local variety) and Merlot for his reds.

Running through all of Zidarich's wines is a driving, dancing, powerful yet balletic minerality—an essence of pure stone. Even in those wines made from more assertive and aromatic varieties like Malvasia and Sauvignon, it is the limestone that takes center stage. They combine invigorating liveliness and profound, contemplative mineral heft like few other wines on Earth, capturing both the gleaming sunshine of his high-altitude vineyards and the cool depth of his cellar. Benjamin is quick to open older bottles—a testament to his confidence as well as his generosity—and it is frankly astonishing to see how well his wines develop with age. We invite you to take this dive into the Carso with us, and we hope that you will get on board with the minute quantities of the wines below, as they are truly among the most exciting testaments of terroir we have encountered in quite some time.

Viticulture:

- **Farming:** Certified biodynamic since 2018, practicing biodynamic and organic long before
- **Treatments:** Copper sulfate and biodynamic treatments only
- **Ploughing:** Annual ploughing to maintain vineyard health
- **Soils:** Iron-rich red limestone endemic to the Carso/Karst
- **Vines:** Trained in Guyot or Albarello (head-trained), planted at 8,000-10,000 vines/ha, average vine age 6-30 years old
- **Yields:** Controlled with severe pruning, debudding, and an occasional green harvest in abundant years
- **Harvest:** Entirely manual, in 15 kg crates; usually from late September to early October
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** After total destemming, wines ferment spontaneously on their skins in open-top, Slavonian oak tini without temperature control. Cuvaison lasts c. 2-4 weeks. Kamen ferments in vats hewn from local Karst limestone.
- **Extraction:** Daily punchdowns during maceration
- **Chaptalization and Acidification:** None
- **Pressing:** Vertical basket press
- **Malolactic Fermentation:** Spontaneous, simultaneous with alcoholic fermentation

Aging:

- **Élevage:** Wines age for 24 months in neutral Slavonian oak casks that range from 5-30 hl.
- **Lees:** Wines remain on their fine lees during élevage.
- **Fining and Filtration:** Wines are unfinned and unfiltered.
- **Sulfur:** Applied at harvest if necessary and at bottling, c. 60 mg/l total sulfur.

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, wine ferments spontaneously on their 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.

Zidarich



Vitovska Collezione



At a Glance:

- **Appellation:** IGP Venezia-Giulia
- **Uvaggio:** Vitovska (100%)
- **Average Annual Production:** 1,300 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 20-30 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, the 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. 48 months
- **Malolactic Fermentation:** Spontaneous, simultaneous with alcoholic fermentation
- **Élevage:** 48 months in neutral, 10-hl Slavonian oak casks
- **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:

In exceptional vintages, Benjamin vinifies his oldest vines of Vitovska separately, aging them for longer in cask and holding them in bottle before release. The wine is often less immediately forward and exuberant than the basic Vitovska, yet it expresses even more viscerally the stony power of its underlying terroir. Gentle in character yet extremely concentrated, all of its elements hang together just-so, and the broad, long palate features a fascinating interplay of chamomile, cinnamon, and menthol.

Zidarich



Vitovska Kamen



At a Glance:

- **Appellation:** IGP Venezia-Giulia
- **Uvaggio:** Malvasia Istriana (100%)
- **Average Annual Production:** 1,300 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, the crop ferments spontaneously on its skins in open-top, Karst limestone vats. Cuvaison lasts c. 2 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:

This special bottling was conceived by Benjamin Zidarich to reinforce the bond between his unique terroir in the Carso and the elevage in his cellar. Zidarich whole-heartedly believes in the profound effect of the irreplaceable limestone rock that gives birth to the singular expression of Vitovska. Broader on the palate, with a deeper mineral expression, this limited bottling truly expresses the deep potential of Vitovska.

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, the 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.

Zidarich



Malvasia Istriana Lehte



At a Glance:

- **Appellation:** IGP Venezia-Giulia
- **Uvaggio:** Vitovska (100%)
- **Average Annual Production:** 1,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the sloped, southeast-facing Lehte parcel, planted with Zidarich's oldest vines and located just outside of the village of Prepotto
- **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 35 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, the 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, 10-hl Slavonian oak casks
- **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:

This wine comes entirely from the Lehte parcel, planted to Zidarich's oldest Malvasia Istriana vines. Chiseled and defined, this wine speaks clearly of the Carso and shares little in common with other Italian Malvasia wines. In fact, Malvasia Istriana does not belong to the larger Malvasia family and has an entirely separate ampelographic history. A mix of piercing limestone chalk and fresh herbs, this wine is a delight at the table, whether with fish, white meats, or cheese.

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Teran



At a Glance:

- **Appellation:** IGP Venezia-Giulia
- **Uvaggio:** Teran/Terrano (100%)
- **Average Annual Production:** 8,000-9,000 bottles
- **Average Alcohol by Volume:** 11-12%
- **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 and planted at 8,000-9,000 vines/ha, vines are 10-40 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, wine ferments spontaneously in open-top neutral Slavonian oak tini. Cuvaison lasts 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, 10-hl Slavonian oak casks
- **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:

This indigenous grape variety has existed in the Carso since Roman times, and it is a vibrant and light-on-its-feet counterpart to the strikingly mineral white wines of the area. Benjamin explained that Teran has the most anthocyanins of any red grape variety in the world, and its alcohol levels rarely broach 12%. There is a certain Barbera-like quality to the crunchy, earth-tinged red fruits and the bright, appetizing acid profile, yet there is more finesse and purity. Fresh herbs and red licorice on the palate add complexity, and the concentration and energy of this wine is surprising given its exceedingly modest alcohol level.

Zidarich



Ruje



At a Glance:

- **Appellation:** IGP Venezia-Giulia
- **Uvaggio:** Merlot (80%), Teran (20%)
- **Average Annual Production:** 2,000 bottles
- **Average Alcohol by Volume:** 11-12%
- **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 and planted at 8,000-9,000 vines/ha, vines are 10-20 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, wine ferments spontaneously in open-top neutral Slavonian oak tini. Cuvaison lasts 2-4 weeks.
- **Pressing:** Vertical basket press
- **Time on Lees:** c. 36 months
- **Malolactic Fermentation:** Spontaneous, simultaneous with alcoholic fermentation
- **Élevage:** 36 months in neutral, 10-hl Slavonian oak casks
- **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:

Merlot has a long history in this part of Friuli, and the variety can take on an incredibly distinctive, satisfying character in the right hands—tasting nothing like its distant cousins in the Medoc, nor like any of the multitude of more varietally marked New World iterations. As evidenced by a vertical Benjamin opened for us, this wine can go far longer in bottle as well.