

Škerk

“Ograde” – 2019 and 2020

Tech Specs

Type:	Orange Still Wine
Ingredients:	Vitovska 25%, Malvasia 25%, Sauvignon 25% and Pinot Grigio 25%
Region/Subregion:	Venezia Giulia, Carso – Venezia Giulia IGT
Organic?	Yes
Vegan?	Yes
Biodynamic?	Yes
Sustainable?	Yes
ABV:	14%

A closer look...

Total Production:	400 cases
Soil:	Carso DOC lies on a Karst landscape and is subject to all of its vicissitudes: lack of a surface–water web; no water retention; hard, rocky surface with no surface soil or vegetation.
Age of Vines:	1997, 2007
Vineyard Size:	7 hectares
Climate:	The vines are born on the hills of the Karst, in an arid, red and stony land, rich in limestone and iron components. We are located a few kilometers from the sea.
Farming Methods:	Minimal intervention, organic and biodynamic practices. Manual harvest.
Fermentation Methods:	The hand-picked and slightly overdue grapes are gently transported to the cellar. The sweet juice obtained spontaneously ferments with its own yeasts and macerates on the skins for at least 15 days, the time necessary to concentrate the color and a light and appreciable tannic nuance.
Elevage:	The refinement is carried out in oak barrels of different capacities for at least 24 months and then in the bottle for another 5 months
Fining/Filtration:	no
Residual Sugars:	0.8 g/l
Acidity:	5.2 g/l
SO2:	15 mg/l

All about this bottle

The grapes used to make the Škerk oGRADE wine come from plots located in Carso, an area of northwestern Italy with Slavic influence, and predominantly limestone-rich soils with iron and rocky and arid areas. These vineyards are touched by the sea wind and are cultivated without using any chemicals. The grapes macerate in contact with their skins and ferment with their native yeasts. The resulting wine is aged in barrels at a controlled temperature before being bottled without filtering.

The nose is rich and broad, fanning a rich symphony of notes of candied citrus fruits, caramel, orange marmalade, chestnut honey, pine resin, mango compote, shaded by Mediterranean notes of rosemary and balsamic herbs. Mineral stamps and saline accents frame the sense of smell. On the palate it is enveloping and elegant, with a slight tannic “roughness” and a vital and energizing freshness.



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