

Škerk

Malvasia – 2019 and 2020

Tech Specs

Type:	Orange Still Wine
Ingredients:	Malvasia Istriana 100%
Region/Subregion:	Venezia Giulia, Located in Prepotto on the Karst Plateau
Organic?	Yes
Vegan?	Yes
Biodynamic?	Yes
Sustainable?	Yes
ABV:	14%

A closer look...

Total Production:	200
Vineyard:	0
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:	August is the hottest month in Carso, †August, it has days with highs of †82∞F (28∞C)†and lows of †63∞F (17∞C). The coldest month, †January†has days with highs of †41∞F (5∞C)†and lows of †31∞F (-1∞C).†Here we have a continental climate.
Farming Methods:	In the vineyard, invasive treatments are banned. Manual harvest.
Fermentation Methods:	Natural procedures are preferred in the cellar. The cellar itself is a simple cave carved into the karst rock. As in the vineyard, also with regard to the production steps of vilification, aging and refinement, a minimalist philosophy is pursued. The artificial intervention of man is aimed only at enhancing and enhancing in wines all that the season and the territory are been able to express in the fruit. After the spontaneous fermentation (indigenous yeast), which takes place with maceration on the skins, the wines face the period of maturation, to then be bottled without ever being filtered or clarified.
Winemaker:	Sandi Škerk
Elevage:	The wines undergo 12 months of maturation in neutral oak; then it is bottled without ever being filtered or clarified.
Fining/Filtration:	No
Residual Sugars:	0.8 g/l
Acidity:	3.8 g/l
SO2:	0 mg/l

All about this bottle

The grapes used to make the Škerk Malvasia 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 or adding sulphites.

The final result is a Malvasia with rich and intense varietal aromas, daughter of the heat of the Mediterranean, the brackish wind and the white limestone rock. A perfect synthesis between terroir and skilful work of man, still conducted with craftsmanship. The color is light yellow with golden reflections, typical of orange wine. The aromas are decisive and elegant, with fruity notes, citrus hints, balsamic hints and officinal herbs of the Mediterranean scrub. The sip is satisfying for its aromatic intensity, pleasant freshness and iodized flavor. At the table find the best combinations with fish menus or delicate white meats.



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