## Skerk

## Vitovska - 2019 and 2020

**Tech Specs** 

Type: Orange Still Wine

Ingredients: Vitovska 100%

Region/Subregion: Friuli, Karst

Organic? Yes
Vegan? Yes
Biodynamic? yes

Biodynamic? yes
Sustainable? Yes

Certifications? Suolo e Salute

ABV: 14%

A closer look...

Total Production: 200 cases

Vineyard: Sites in the heart of the Karst

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, 2002
Vineyard Size: 8 hectares

Climate: August is the hottest month in Carso, August,

it has days with highs of 82  $\infty$  F (28  $\infty$  C) and lows of 63  $\infty$  F (17  $\infty$  C). The coldest month, January has days with highs of 41  $\infty$  F (5  $\infty$  C) and lows of 31  $\infty$  F (-1  $\infty$  C). Here we have a

continental climate.

Farming Methods: Minimal intervention, organic and biodynamic

practices. Manual harvest.

Fermentation Methods: The Azienda Agricola Skerk is located in Friuli, one of the areas with the longest history of

producing natural wines and orange wines. This is where Sandi Skerk makes some of the regionis best wines. These wines have great texture and personality, they are orange wines without taking the concept too far. Sandi uses oak to ferment and age instead of concrete or amphorae, resulting in smoother wines with creamier, surprising and delicious

textures.

Winemaker: Sandi Skerk

Elevage: Orange wine aged in wood. Natural, Organic

and Vegan. 12 months in oak barrels.

Fining/Filtration: no

Residual Sugars: 0.8 g/l
Acidity: 3.6 g/l
SO2: 0 mg/l

## All about this bottle

The grapes used to make the Skerk Vitovska 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.

Skerk Vitovska is an aromatic orange wine that offers notes of stone fruit, linden flowers, beeswax and vegetable aromas on the nose, accompanied by nuances of salt, mushroom and undergrowth. On the palate it reveals a contrasting acidity, creaminess and fruit. A full-bodied, intense and persistent orange

wine.



