



## AZIENDA AGRICOLA SKERLJ

### Venezia Giulia (Carso) Vitovska

*Carso, or the Karst region, is a limestone plateau that reaches from northeastern Italy into southwestern Slovenia. In this breathtaking yet rustic corner of Italy, vines share space with wild forest and family farms. In the 1960s, winemaker Matej Skerlj's grandfather opened an "osmizza" in their home village of Sales. In addition to offering homemade wine, he sold eggs laid by the family's hens and homemade salumi. Inspired by the potential of their vineyards and eager to farm organically, Matej and his sister Kristina in 2004 started making their own wines from native grapes Terrano, Malvasia and Vitovska. Theirs are wines that don't just express terroir but scream it—the combination of limestone soils, influence of the sea and intense flavors of Carso's native grapes is nothing less than awe-inspiring.*

**WINERY:** Azienda Agricola Skerlj (scare-LEE)

**WINEMAKER:** Matej Skerlj

**ESTABLISHED:** 1960s

**REGION:** ITALY • Friuli • Sales

**APPELLATION:** Venezia Giulia (Carso) DOC

**BLEND:** 100% Vitovska

**VINEYARDS:** A selection of fruit from five acres of family-planted vineyards carved from the surrounding forest. Soils are thin "terra rossa," iron-rich, with solid limestone subsoils (karst).

**AGE OF VINES:** 20 years

**WINEMAKING:** Hand-harvested. Fermented with indigenous yeasts on the skins for three weeks, with natural temperature fluctuations, in older oak barrels. Aged in older barrel (in the family's hand-carved limestone cellar) for two years. Unfined and unfiltered.

**TASTING IMPRESSIONS:** Aromas of lemon oil, apricot pit, wildflowers. Pure and vibrant; structured, with a pronounced minerality.

**PAIRING SUGGESTIONS:** Cured meats or tangy aged cheeses; fresh shellfish pasta with local herbs



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