

## AZ. AG. SKERK

Near the Italian-Slovenian border, father and son, Boris and Sandi Skerk, are always aiming for excellence. Azienda Agricola Skerk is marked by the insistence on low-yield, high-density cultivation with focused canopy management and pruning. This care reduces any treatments to the bare minimum and allows the Skerks to make wines as a way of life rather than as a job.



Skerk's unique vineyards are small plots scattered over a thin layer of red soils between porous layers of karst stone and thick grasses. This unique geography is accentuated by the terraced vine rows supported by stacked-stone retaining walls working steeply down towards the Gulf of Trieste and the Adriatic Sea. The resulting mesoclimate shows pronounced temperature fluctuations with gentle marine breezes. The Bora winds push off fog and humidity alike lowering disease pressure and contributing to the unique character of Skerk's wines.

The father and son team at Skerk has cultivated a patience in themselves by watching the vines grow and age over time sinking roots into the land with hope and expectation. They see it as an honor to be a part of this painstaking process, fitting into the natural world instead of manipulating it. They do their best not to make demands of nature. At the most, they are gently guiding it based on the rules that their environment has provided.



In the same way that Sandi and Boris approach their vineyard, they simply guide the wine through the process with simple decisions. The Skerk cellar wasn't carved out of the hillside, but blown deep into the Karst bedrock with dynamite. This form of cellar bypasses the need to use energy in controlling the temperature during formation. They have chosen grapes like Terrano, Mavasia, and Vitovska and ferment on the skins in tini, inverted, conical wooden vessels producing unadorned wines with rich aromas and flavors.

## MALVASIA / MALVAZIJA



**Varietal/Blend:** Malvasia

**Farming Practices:** practicing organic

**Soil:** light clay, rich in iron, and karst stone

**Trellis system:** alberello, simple Guyot

**Exposure:** S-S-E

**Harvest Technique:** by hand

**Year Vines Were Planted:** 1975 / 1997 / 2004

**Yeast:** ambient

**Fermentation:** skin maceration for 10 days in tinis (conical wood tanks) with punch-downs 4-5 daily

**Aging:** 1 year on fine lees in 1500-2500L tinis, blended in 5hl tank, 4-6 months in bottle

**Sulfur:** light

**Alcohol:** 12.5%

**Country:** Italy

**Region:** Friuli

**Sub Region:** Carso

**Vineyard Size:** 8,000 vines/ha, 30k-40,000k liters per ha.