

CHARDONNAY

2017

"original, unique, authentic"

I wanted to conceive a Chardonnay because I knew that with the limestone our territory offers, together with the draining soil and the temperature changes influenced by the Bora, I could create an inimitable wine



Denomination

Venezia Giulia IGT (Geographical Identification)
- Azienda Agricola KANTE.



Grapes

Obtained by hand-harvested, 100% Chardonnay grapes.



Vineyard

The vineyard is located at 250 meters above sea level in the Carso Triestino; an area composed of red soil and limestone rock characterized by strong drainage.

With a density of 5,500 plants per hectare, a yield of 1.5kg per plant, and a single Guyot cultivation system, it has been the symbol of the winery's indigenous research for over 15 years.



In the Cellar

White wine vinification involves 12 months aging in antique French oak barriques, followed by another 6 months of stabilization in steel tanks. The wine is then bottled without any filtration. Final alcohol content is 12.5%.



Climate Trends

A season characterized by a warm summer. The colder days during the vendemmia resulted in wines with an ever more freshness and minerality, characterized by notes of distinct originality.



Wine Tasting

On observing the wine, it has a light straw-yellow color. An international wine that becomes a true and proper expression of its territory, the Carso. Fruity citrus flavors with spicy aromatic notes, soft tones of vanilla that harmonize together with the accents of marine minerality giving life to a complex, yet elegant product. From the first taste, the wine results fresh and velvety but also rich and generous, bold and persistent. Serving recommended between 10 - 12°C.



Bottle Sizes

0.75 L

Kante