

# KK ROSÈ

**"exhilarating"**

*a gentle pressing of special Pinot Noir grapes*



#### **Denomination**

KK sparkling rose wine brut nature, using *Metodo Classico*.



#### **Grapes**

Obtained by hand-harvested, 100% Pinot Noir 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 1kg per plant, and a single Guyot cultivation system, it has been the symbol of the winery's indigenous research for over 10 years.



#### **In the Cellar**

Pinot Noir in its pureness. White wine vinification, fermentation and aging in French oak bariques followed by stabilization in steel tanks. *Metodo Classico*, with a permanence on the yeasts for a minimum of 1 year before disgorging. *Brut nature*. Final alcohol content is 12.5%.



#### **Tasting notes**

The sparkling wine has a beautiful vibrant rose color. A shimmering wine, it is characterized with its very fine perlage. The small wild berries blend with fragrant sensations, and its persistent aftertaste characterized by a pleasant freshness. Serving recommended between 6 - 8°C.



#### **The Label**

The specular K's symbol for the respect of tradition and an insight of evolution.



#### **Bottle Sizes**

0.75L, 1.5L

*Kante*