

# LUDVIK

**"authentic, intense, dry"**

*tradition and originality*



#### **Denomination**

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



#### **Grapes**

40% Pinot Nero, 30% Terrano, 20% Cabernet, 10% Merlot.



#### **In the Cellar**

Maceration on the husks for two weeks.  
Aging for 4 years in 25hl barrels and semi-new barriques.

The wines are blended before being bottled.  
Final alcohol content is 12.5%.



#### **Wine Tasting**

In the glass, the wine has a deep ruby red color.

This wine in its finesse, is able to express a great harmony as well as a distinguished character due to the particularity of its territory.

The full and satisfying taste highlights notes of berries, ripe fruit and pleasant roasts of cocoa and chocolate.

Long persistence with a very enveloping and pleasantly balsamic finish. Serving recommended between 15 - 16°C.



#### **The Label**

The historical label of Kante.



#### **Bottle Sizes**

0.75 L

*Kante*