

MALVASIA

2017

"saline, spicy, aromatic"

*my Malvasia is the only variety of wine with which
I was able to capture the flavors
of the sea with its iodine tones*



Denomination

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



Grapes

Obtained by hand-harvested, 100% Malvasia 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 20 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 13%.



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 marked originality.



Wine Tasting

In the glass, the wine has a limpid, yet intense straw-yellow color.

KANTE's Malvasia is the mirror of the Carso terroir. With its dynamism, elegance and aromatic richness it expresses the value of the Carso territory, characterized by its red soil and limestone rocks.

The wine expresses itself with its floral tones, as those of linden blossoms and juniper and enveloping fruity notes. Tasty with light smoky notes and with a pleasantly almond flavor finishing touch. Serving recommended between 10 - 12°C.



Bottle Sizes

0.75 L

Kante