

VITOVSKA

2017

"hidden, elegant, unequivocal"

our elders used to place vines of Vitovska in front rows facing the northeast, because these were the most resistant ones that protected all other grape varieties, against the Bora wind



Denomination

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



Grapes

Obtained by hand-harvested 100% Vitovska 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 19 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

At sight, the wine maintains its delicacy and elegance with a beautiful straw-yellow color. Considered the "queen" of the Carso viticulture, the Vitovska has specific characteristics that are emphasized with the red and draining soils of the Carso. The fruity flavors embed themselves with various aromatic sensations and the floral accents take turns with the marine scents. When tasting, the wine emits a mineral flavor, yet slightly balsamic, fresh and on the finish touch, embracing. Serving recommended between 10 - 12°C.



Bottle Sizes

0.75 L

Kante