KANTE

Kante

I always felt inspired by the world of vegetation and my vision has always been to recreate the harmony, purity and elegance found in nature. This is reflected in everything I do on a daily basis; the way I prepare my fields, bottle my wines with my cellarman and label my best work such as my "vintages". Labels made, with the art I paint on my land, during dawn, in the mornings.

Edi Kante

MALVASIA 1999

"the algae"

The scent and tastes of the sea

DENOMINATION

Venezia Giulia IGT

GRAPES

Obtained by hand-harvested, 100% Malvasia grapes.

VINEYARD

Carefully selected overtime, 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 7,500 plants per hectare, a yield of 800 gr per plant, and a single Guyot cultivation system, it has been the symbol of the winery's indigenous research for over 20 years.

WINE TASTING

COLOR

Bright straw-yellow.

SCENT

A floral bouquet that recalls the flavors of hawthorn, broom, chamomile, linden and orange blossom. There is a light fruity note of candied oranges and pears. Subtle hints of Karst rock and earth's minerality.

FLAVOR

A wine with a powerful, yet smooth structure.
By taste, the wine presents itself with a soothing warmth, balanced with much sapidity offering a retro taste of lemon cream. An excellent correspondence between nose and mouth. In the glass, it continues to release new sensations over time.

In the Cellar

A selection of special varieties of white grapes which vary from season to season in order to have the right characteristics. Fermentation free of sulfur with aging in old barriques for 12 months.
A following passage in steel tanks, aims for a natural stabilization. Refinement and maturation, the decisive steps, both take place in bottles placed in an excavated natural cellar with a constant temperature of 12 degrees Celsius that recreates the same conditions of humidity, temperature and cleanliness of the Karst caverns.
Bottling is carried out without filtration.

Alcoholic content: 13.5% vol
Total Acidity: 5.3 g/l
Bottle Sizes: 1.5L
Bottles produced: 3000
Serving Temperature: 10°C

Azienda Agricola Kante Loc. Prepotto 1/a - 34011 Duino-Aurisina (TS) T.+39040200255 kante@kante.it - P.I. 00685460321 **www.kante.it**

KANTE

MALVASIA 1999

VINTAGE

1999 can be defined as a historical vintage year. From a climactic point of view, optimal conditions were recorded throughout the entire production phases. We have noted a mild spring and a hot and dry summer. A lack of rainfall, during the harvesting period, favored an excellent maturation of the grapes.
During the vendemmia, the vine varieties exploded in full maturity, and in order to celebrate this exceptional year, we decided to baptize it as the "year of light intensity".

Avg Temperature
12.5°C

Rain v.p.*
573 mm

Vendemmia date
20th September,1999

Sun days v.p.*
97

* vegetative period

THE KARST

The Climate

The Karst is an area between the Mediterranean and pre-alpine regions giving a transitional climate difference between Atlantic and Continental climates. Due to the influence of the sea and the consequent Mediterranean climate, temperatures in this area do not drop so much as to damage the vines. With balanced fluctuations, even the highest summer temperatures will not directly affect the growth and development of the vines.
The annual rainfall is normally between 1000mm, in the southernmost area, and 1400mm, in the northernmost area. There is a distinct gradient from south-east to north-west; while along the coastal side the annual rainfall is even lower at around 850mm.
Precipitation reaches its maximum levels towards the last quarter of the year mainly October, November and December. Rainfalls begin to decrease around the months of February and March, but it does not affect much the development phase at the time of budding, as the vines have had sufficient pluvial exposition. The lowest levels of precipitation are recorded during the summer months of July and August.

The Terrain

The highlands of the Karst, has a name which originates from the Indo-European word "Kar", meaning cliff/rock. This is simply a hunchback-shape anticline which stretches from North-West to South-West and is located between the countries of Italy, Slovenia, and Croatia. The tectonic forces, which gave rise to the anticline, have brought to the surface thick limestones, rich in fossils deposited in the sea. These characterize both the Karst plateau but also the vast coastal areas facing the Adriatic Sea where you can find limited zones with deposits of "flysch", a natural arenacela marl clay. The fragments, from the removal of limestone substrate carried by the wind, creates thin layers of what is called "Karst red soil". Deeper deposits of these soils can be found only in the "dolins"; a land recess in the form of a funnel, which can exceed 1m depth and from which fertile soil is drawn.
A fundamental characteristic of the "red soil" is the extraordinary richness of colloidal particles, the elevated clay content and scarce sand presence. There is a big difference between the red soil of the Karst and the other red solids found around the world. The first contains an elevated amount of siliceous skeleton; a significant quantity of rock formed with silica grains, which are absent in most other existing red soils. The peculiarity of this soil is characterized by the permeability of it; where the water seeps into the caves, wells, tunnels and where the insoluble parts are intended to be the red soil of the Karst.

The Winds

The winter of the Karst, is considerably colder than what might be expected from an area located so close to the Adriatic Sea. The presence of the frequent cold winds make the temperatures considerably drop during the winters.
The Karst, often resembles a large door, through which a cold, dry continental wind, the "Bora", enters from the North-East. This wind blows from the direction of the continent towards the sea, lowering the temperature of the air and creating strong thermal variations. This significantly affects the agricultural surroundings by increasing the dry state of the land, and during better seasons helps reduce air humidity that will give benefit to the vines well-being.
The proximity of the sea can be noticeable in the Karst with the appearance of the "Mornik" a term given by local inhabitants to the warm wind from the South-West. This wind brings large amounts of moisture to the territory.

The Territory

The geographical position of the Karst with its red soil, strong drainage, sea influence, and important temperature fluctuations, ensure the reality of making enduring wines, recalling freshness and youth despite their venerable age. Wines of distinctive character which blend aromas, scents and olfactory sensations making them unique in their sincerity and elegance.