

KK

"fascinating"

I have created an optimal condition in my cave for the conservation and blending of an excellent sparkling wine using Metodo Classico



Denomination

KK sparkling wine, produced using *Metodo Classico*.



Grapes

Obtained by hand-harvested, 50% Chardonnay and 50% 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 15 years.



In the Cellar

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. Final alcohol content is 12.5%.



Wine Tasting

The wine is straw-yellow color with slight copper reflections. Istrian Malvasia and Chardonnay that meet together to evoke traditions and innovation all in one taste. Enveloping and elegant, with a subtle and refined perlage; the vivacity of this wine is expressed by enticing freshness and marine minerality flavors. Its uniqueness is given by the Malvasia content that amaze you with its pleasant almond notes in the aftertaste. Serving recommended between 4 - 6°C.



The Label

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



Bottle Sizes

0.75L, 1.5L

The brand name 'Kante' written in a stylized, handwritten-style font.