

KK

"charming"

I created the best conditions ever in a cave to achieve the ideal environment to store and assemble my expression of Spumante Metodo Classico



Denomination

KK Spumante zero Dosage, Metodo Classico.



Grapes

50% Chardonnay, 50% Malvasia, hand picking.



Vineyard, soil and viticulture

Aspects: altitude over 800 feet on the sea level, located in the middle of Trieste's Kars, southeast facing. Soil: red clay and limestone ensure drainage. Yields per hectare: 5.500 plants and 1 kg per stump, training system single Guyot. Over the last 15 years the step-stone of research into indigenous grape varieties.



Cellar

White vinification, gentle and soft pressed, fermentation and ageing in old French barriques followed by stabilization in stain steel tank. Second refermentation in bottle, Champenoise method, at least a year on indigenous yeast. Zero Dosage.

ABV 12,5%.



Tasting

Brilliant yellow pale. The perfect marriage between Malvasia and Chardonnay. Tradition and innovation in a sip. Seductive and elegant with a persistent mousse. Bright and vibrant in its freshness join by a distinctive marine minerality. The signature of Malvasia amazes with gentle almond note lingering the palate. Service temperature 4° - 6°.



Label

The K mirror-image reflects the perfect combination between the respect of tradition and thrust towards innovation.



Bottle Sizes

0.75L, 1.5L

Kante