

KK ROSÉ

"amusing"

gentle soft press of Pinot Noir special grapes



Denomination

KK Spumante rosé zero Dosage, Metodo Classico.



Grapes

100% Pinot Noir, hand picking.



Vineyard, soil and viticulture

Aspects: altitude over 800 feet on the sea level, located in the middle of Trieste's Kars. 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 10 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 11,5%.



Tasting

Vibrant colour of onion skin. Persistent and spectacular mousse. Aromas of small red and blackberries, crunchy and fragrant flavour of cranberries and raspberries, deep and long aftertaste enhanced by freshness and minerality.

Service temperature 6° - 8°. C.



The 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