

LUDVIK

"genuine, deep, bone dry"

tradition and originality



Denomination

Venezia Giulia IGT - Azienda Agricola Kante.



Grapes

40% Pinot Noir, 30% Terrano, 20% Cabernet, 10% Merlot, hand picking.



Vineyard

Aspects: altitude over 800 feet on the sea level, located in the middle of Trieste's Kars. Soil: red clay and limestone ensure drainage. Yield per hectare: 5.500 plants and 1 kg per stump, training system single guyot. Over the last 20 years the step-stone of research into grape varieties.



Cellar

2 weeks skin maceration, 4 years of ageing in 25 hl old Slovenian casks and French oak barriques of second passage. Assembled just before bottling.

Final alcohol content is 12.5%.



Tasting

Intense and clean ruby red with garnet shade. Finesse and harmony as distinctive characteristic of this gentlemen wine. Terroir driven in its soul. Purely indulgent and stunning with expressive note of black ripe berry, forest floor, toasted elegant flavour of tobacco and cocoa. A hint of balsamic lingering the palate. Ageing potential due to a nice backbone and minerality, long and persistent. Service temperature 15°C - 16°C.



Label

The historical label of Kante.



Bottle Sizes

0.75 L

Kante