

# MALVASIA

RISERVA 2016



## Denomination

Venezia Giulia IGT - Azienda Agricola Kante.



## Grapes

100% 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. Yield per hectare: 5.500 plants and 1.5 kg per stump, training system single Guyot. Over the last 23 years the step-stone of research into indigenous grape varieties.



## Cellar

White vinification, gentle and soft pressed, 12 months of ageing in old French barriques followed by 24 months in stain steel tank. Unfiltered bottled. Then the wine sleeps for more than 60 months in bottle.

ABV 12,5%



## Vintage report

A remarkable vintage with perfect vintage condition, regular growing season, wide temperature changes and good rainfall. Cool and nice September harvest.



## Tasting note

Intense crystal clear golden yellow. Impressive bouquet, wide and deep. Aromas of yellow ripe fruit, Renetta apple, eucalyptus honey, aged note of dried fruit and resin. Refreshing and balsamic on the palate with a blasting maritime pine scent. Vertical acidity driven towards a long life. Kars longevity.

Service temperature 10 - 12°C.



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## Formati

0.75L - 1.5L

Kante