

TERRANO

2018

"youthful, attractive, impetuous"
*the flagship of native variety. The true expression of Kars
red soil and its sharp and strong temper*



Denomination

Venezia Giulia IGT - Azienda Agricola Kante.



Grapes

100% Terrano, 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. Yield per hectare: 5.500 plants and 1.5 kg per stump, training system single Guyot. Over the last 20 years the step-stone of research into indigenous grape varieties.



Cellar

3 weeks skin maceration, 36 months of ageing in 25 hl big old barrel. Bottled unfiltered. ABV 12%.



Tasting

Intense and full ruby red. Terrano is the ancient variety historically rooted in the Kars of Trieste. A devoted companion who knows how to adapt at Kante's vision and his innovative vinification method. True and noble offering a rich and fragrant bouquet of charmy and blackberries, ripe red fruits. Fresh and persistent mouth feeling.

Service temperature 15°C - 16°C.



Sizes

0.75 L

Kante