

CHARDONNAY

2021



Denomination

Venezia Giulia IGT - Azienda Agricola Kante.



Grapes

100% Chardonnay, 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 19 years the step-stone of research into the terroir.



Cellar

White vinification, gentle and soft pressed, 12 months of ageing in old French barriques followed by 6 months in stain steel tank.

ABV 13%.



Tasting

Brilliant clean pale yellow, at the nose a pure call of the sea, fresh and agile, the rhythm is outstanding, it moves with grace and elegance with citrus, passion fruit, grapefruit and cedar notes, zesty. On the palate a hint of green underlined by herbs, rosemary, bay leaves, wild peppermint with long length. Terroir driven, marine and Kars. Service temperature 10 - 12°C.



Bottle Sizes

0.75L

Kante