

MALVASIA

2021



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 kg per stump, training system single Guyot. Over the last 24 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 6 months in stain steel tank.

ABV 12,5%.



Tasting

Distinctive clear pale yellow, the Kante's Malvasia is sea and iodine. At the nose vertical and intense with pleasant notes of chamomile, broom, linden and acacia. In the mouth refined, sharp and chalky with a long aftertaste of almond skin. Perfectly balanced in minerality and freshness joined by a saline hint.

Service temperature 10 -12°C.



Bottle Sizes

0.75L

Kante