

# SAUVIGNON

2021



## Denomination

Venezia Giulia IGT - Azienda Agricola Kante.



## Grapes

100% Sauvignon Blanc, 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 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%.



## Tasting

Crystal clean yellow pale. The Kante's Sauvignon break the boundaries. Very expressive nose minty and zesty, with a wide bouquet ranging from marjoram and tarragon to wet stone. Fresh but velvety with a distinctive flavour of maritime pine. The minerality lingering the palate with the intimate elegance of Kars terroir.

Service temperature 10 - 12°C.



## Bottle Sizes

0.75L

Kante