

# VITOVSKA

2021



## Denomination

Venezia Giulia IGT - Azienda Agricola Kante.



## Grapes

100% Vitovska, 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 hectar: 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 6 months in stain steel tank.

ABV 12%.



## Tasting

Typical clear pale yellow, memories of the freshness of a morning spring with gentle note of white flower, a hint of greenish shows by fragrant green apple, wild herbs, basil and rosemary and green olive skin. Lingering on the palate with minerality and sapidity. Remembrance of sea and Kars. Service temperature 10 - 12°C.



## Bottle Sizes

0.75L

Kante