

PINOT NERO

2016

"intriguing, passionate, mysterious"

*I searched to find the most particular corners
of my vineyards, those most cold and windy,
for the most demanding product*



Denomination

Venezia Giulia IGT (Geographical Identification)
- Azienda Agricola KANTE.



Grapes

Obtained by hand-harvested, 100% Pinot Noir
grapes.



Vineyard

The vineyard is located at 250 meters above sea
level in the Carso Triestino; an area composed
of red soil and limestone rock characterized
by strong drainage.

With a density of 5,500 plants per hectare,
a yield of 1kg per plant, and a single Guyot
cultivation system, it has been the symbol
of the winery's indigenous research for over
20 years.



In the Cellar

Maceration for three weeks, first aging for
24 months in new and semi-new French oak
barriques, then ageing for 12 months in
25hl barrels.

Final alcohol content is 12%.



Climate Trends

A great vintage year characterized by a
warm spring with early ripening, followed
by a summer with regular precipitation, and
concluding with an exceptional dry vendemmia.



Wine Tasting

In the glass, the wine has a deep ruby red
color. An international wine, that in this
case, becomes a true and proper expression
of its territory, the Carso, where it finds
its ideal terroir.

Upon tasting, one can perceive notes of wild
berries, aromatic herbs, pleasant roasts of
minerality and balsamic flavors that are also
found in the aftertaste. Serving recommended
between 15 - 16°C.



The Label

The Carso of Kante



Bottle Sizes

0.75 L & 1.5 L

Kante