

## K WHITE

### IGT 2019

**VARIETALS:** Pinot Bianco  
Chardonnay  
Sauvignon

**AGE OF VINES:** 5 – 15 years

**TEMPERATURE:** 10 – 12 °C

**OPTIMAL AGING:** 2020 – 2022

**YIELD:** 80 hl / ha

**TRELLISING SYSTEM:**  
Wire-trained + Pergola

**ALCOHOL:** 13.0 %

**RESIDUAL SUGAR:** 2.5 g/l

**TA:** 6.2 g/l

Contains sulphites

### VINTAGE

The weather conditions made 2019 a challenging year for our winegrowers. A relatively mild winter and early spring were followed by a wet and cool April and May. After the flowering of the vines, which was not until June, the weather changed and it became hot and dry. In late summer, some rain and below-average temperatures delayed the ripening of the grapes. Harvesting the healthy grapes began in early September and continued until the end of October.

### VINIFICATION

Whole-cluster pressing of ripe and healthy grapes, natural must clarification, fermentation at a controlled temperature of 16 °C, 4-month ageing on the fine lees in stainless steel.

### VINEYARD

Higher hilly areas between 450 and 600 m above sea level.  
Loamy, chalky gravel.

### TASTING NOTES

- pale yellow with green reflections
- fruity accents of apricot and pineapple and hints of flowery elderberry
- fresh and juicy with a smooth finish

### RECOMMENDATION

K White is a wine with which to welcome spring, for warm summer evenings spent on the terrace, or for spontaneous meals with friends. Aromatic, fruity, fresh and clear – just like a breeze from the Dolomites.



### AWARDS

**WINE ENTHUSIAST** – 2012: Best Buy