

K WHITE

IGT 2023

VARIETALS: various white wine varieties

AGE OF VINES: 5 – 15 years

TEMPERATURE: 8 – 10 °C

OPTIMAL AGING: 1 – 3 years

YIELD: 80 hl/ha

TRELLISING SYSTEM:
Wire-trained + Pergola

ALCOHOL: 12.5 %

RESIDUAL SUGAR: 2.5 g/l

TA: 6.5 g/l

Contains sulphites



VINTAGE

The 2023 winegrowing year was marked by fluctuating weather conditions, necessitating increased work in the vineyard. A winter with sparse snowfall and a warm March prompted an early onset of vegetation. April followed typical patterns, but May was rainy, affecting flowering, which occurred close to the long-term average. June experienced instability, with heatwaves and periods of drought. July saw significant rainfall accompanied by some exceptionally hot days. Despite extreme temperature fluctuations in August, a golden autumn yielded a successful grape harvest with overall excellent grape quality.

VINEYARD

The vines predominantly grow on slightly elevated slopes at 450 to 600 meters above sea level, where they are rooted in loamy limestone gravel soil.

VINIFICATION

Vinification begins with whole-cluster pressing of ripe and healthy grapes, followed by natural must clarification. Fermentation then occurs at a controlled temperature of 16 °C to optimize the aromas and structure of the wine. Following fermentation, the wine undergoes 4 months of aging on the fine lees in stainless steel tanks.

TASTING NOTES

- pale yellow hue accented by green reflections
- fruit-forward notes of apricot and pineapple complemented by subtle hints of elderflower
- fresh and juicy with a smooth finish

RECOMMENDATION

K White is perfect for welcoming spring, enjoying warm summer evenings on the terrace, or sharing spontaneous meals with friends. Its aromatic, fruity, fresh, and clear profile evokes the refreshing breeze of the Dolomites.