

# K WHITE

## IGT 2021

**VARIETALS:** various white wine varieties

**AGE OF VINES:** 5 – 15 years

**TEMPERATURE:** 10 – 12 °C

**OPTIMAL AGING:** 2022 – 2024

**YIELD:** 80 hl / ha

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

**ALCOHOL:** 12.5 %

**RESIDUAL SUGAR:** 2.5 g/l

**TA:** 6.1 g/l

Contains sulphites

### VINTAGE

The winter months were mainly sunny but very cold. In spring the temperature was slow to rise, and that delayed the vegetative development of the vines. This was only partly compensated by the warm and sunny start to the summer, while the weather in July and August was very varied. The grape harvest accordingly began relatively late, on September 9. The wet September was an organizational problem for our wine growers, but ultimately a very good harvest was completed on October 26.

### 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.

