

# kuVen

vine varieties (%)	Kallmet 60, Sangiovese 25, Shesh i Zi 15
vintage	2020
vineyards situated in	Zadrima
maceration techniques	Normal crushing, pre-fermentative maceration performed in specific temperatures and durations
vinification techniques	Temperature controlled fermentation
malolactic fermentation	Temperature and strain controlled process accompanied by specific daily oenological practices
'sur lies' ageing	Periodic batonnages for 8 months on noble yeast
ageing in bottle	At least 6 months
bottle volume	750 ml
alcohol content	13.5% by volume
color	Ruby red with strong violet tinge
smell	Dogwood fruit, sour cherry, violet stand out
taste	Full bodied with good acidity
tasting temperature	16-18°C
cuisine	It can accompany the whole meal. It is perfect with meat based appetizers and aged cheese
sealed bottle storage	Horizontally in cool, dry and dark place
opened bottle storage	In fridge for mostly 3 days after opening
allergens	Contains sulfites
packaging	Box containing 6 bottles with dimensions 33.5x25.5x18 cm and weight 9.45 kg