



KAIROS

Category | Dry red wine

In a word: a mosaic of sensations

The label shows the link of Kairos to the Harlequin project: Harlequin's costume is composed of pieces of many colours, just as the wine is composed of 15 different grapes, each with its own characteristics. In ancient Greek, Kairos means "opportune, at the right moment"

The addition of the sundial and the clock express the idea of exact time.

Kairos IGP Veneto Rosso

Indicazione Geografica Protetta

Town/area: from all of Zýmē vineyards in the province of Verona and Vicenza (Veneto)

Soil profile:

alluvial, vulcanic or ice according to the position of the vineyard

Grapes

Minimum 15 grape varieties, 4 whites and 11 reds: Garganega, Trebbiano toscano, Sauvignon Blanc, Chardonnay, Corvina, Corvinone, Rondinella, Cabernet Sauvignon, Cabernet Franc, Merlot, Syraz, Teroldego, Croatina, Oseleta, Sangiovese, and Marzemino

Technical data:

alcohol: 15%
residual sugar 5 g/l
total acidity: 5.7 g/l
dry extract 33 g/l
pH 3.50

Vineyard operations

organic fertilisation and hand-pruning; shoot-thinning, leaf-pulling, cluster-thinning. The grapes are harvested by hand based on the ripeness level of each individual variety; following a careful quality selection, the clusters are placed on drying trays, just for the time necessary to complete the entire harvest, from 0 to 40 days

Vinification and maturation:

vinification is performed in steel and in concrete vats; cryomaceration and fermentation, with ambient yeasts, take some 20-25 days, with the sole operation of manually stirring the must and pomace. 8-10 days after drawing-off, the wine goes to French oak barrels, where it passes at least 24 months without any racking. It receives a further minimum of 1 year in bottle

Ideal food pairing:

partners well with elaborate dishes of all meats with hearty and spicy sauces. Excellent with aged and full-flavoured cheeses and with game

Serving temperature: 18°C

Recommended glass: balloon-shaped stemmed glass

Appearance:

luminous, dense ruby red, with garnet highlights as it ages. Glycerine-rich viscosity

Bouquet:

a mosaic of fruit, blossoms, and earthy mineral, alternating with each other

Palate:

an impression of enfolding richness and complexity. Fruit, spices, and higher alcohols alternate with fruit marmalade and forest floor, followed by pipe tobacco, cinnamon, nutmeg and clove, combining with a vein of minerality to put on display the tremendous depth of this wine. It concludes with great length and an appealing note of sweetness

Available sizes

375, 750 ml; 1.5, 3.0, 5.0 l

Packaging:

case of 6 bottles. Wood box in 1-3-6 bottles for 750 ml and magnums

