

## 2017 VENEZIA GIULIA MALVASIA

### KANTE \$35

*Contadino, vignaiolo, artista:* all-around Renaissance man Edi Kante is as much of an enigma as the brilliant wines that he crafts from the rugged Carso hills in Friuli. After early experimentation with orange wines in the 1980s, Edi soon decided this was not the best way to express the local terroir. It's all about the stone here: the *terreno* of Carso, a rugged limestone plateau in the hills above Trieste, is the defining common denominator in Kante's wines. They are distinguished by a shared thread of chalky minerality, maritime freshness, fleshiness, smooth textures that lack hard edges, and awesomely singular presentation of grape variety.

In an increasingly homogenized universe, it is refreshing to encounter such a unique vision. From the vineyard to the unconventional techniques in the cellar to the hand-painted labels, Kante meticulously controls every step of the production process and follows the beat of his own drum, producing wines that are patiently made, aged to perfection in the three-story cellar he carved out of Carso bedrock, and released only when he deems them ready.







The Malvasia Istriana strain grown here is a far cry from the Malvasia of other parts of Italy. Like any Kante wine, it flourishes with some air, and the ripe fruit will tighten up into a wiry, briny, Muscadet-like seafood wine.



Kante's cellar



*Pair with pesce crudo, seafood risotto, or simply prepared crustaceans — shrimp, prawns, crab, lobster.*

					
2019 Côtes de Provence "Blanc de Blancs" Clos Saint-Joseph	40% Rolle, 30% Ugni Blanc, 25% Sémillon, 5% Clairette	5-, 30-, and 90- year-old vines  Clay, limestone	Serve cool 50–54° F  Decant optional	Alpine flowers, citrus, stone fruit  Elegant, creamy, focused, stony	Drink now through 2025
2017 Venezia Giulia Malvasia  Edi Kante	Malvasia Istriana	20-year-old vines  Clay, limestone	Serve cool 50–54° F  Decant optional	White peach, herbs, orange blossom  Delicate, zesty, saline	Drink now through 2025



Roch Sassi and his partner, Constance Malengé © Clos Saint-Joseph

## 2019 CÔTES DE PROVENCE “BLANC DE BLANCS” CLOS SAINT-JOSEPH \$55

The picturesque stone village of Villars-sur-Var lies a thirty-minute drive north of Nice, in the heart of the Provençal pre-Alps. Perched high above the banks of the Var River and surrounded by massive limestone façades, the town is an oasis of vineyards amid dense woodland and craggy bluffs: Villars has a long tradition of winemaking, and many residents still vinify a barrel or two every year for home consumption.

Roch Sassi of Clos Saint-Joseph is the only grower to bottle any wine eked from these incredibly rocky slopes. His wines fall under the Côtes de Provence appellation, even though the much cooler terroir here has little relation to the rest of the AOC. Villars, in fact, represents a secluded island of Côtes de Provence that enjoys a unique microclimate, the dry Mediterranean heat buffered by cold air currents flowing down from the surrounding mountains. These conditions allow for full ripening at remarkably low alcohol levels, maintaining bright acidity and lively fruit in the wines.

Upon first dipping your nose into a glass of this *blanc*, you will instantly see how it is unlike any other Provençal white being made. A delicate aroma of flowers in bloom prefaces its textural fullness—a fleshy complement to the precision and stoniness conferred by this remote terroir. It leaves the palate with a mouthwatering salinity that is all too often lacking in southern whites. The blend features Rolle, Ugni Blanc, Sémillon, and Clairette, fermented and aged in a combination of *barriques*, *demi-muids*, and cement *caves*.



*Pair with salade niçoise, spinach gnocchi, leek quiche, or roasted pork tenderloin.*