

## Valle Isarco Kerner



Varietal: 100% Kerner Age of Vine: 25 – 30 yrs

Practice: Dry Extract:

**Appellation**: Südtirol Alto Adige DOC **Production**:

Alcohol %: 14 Elevation: 1000 mt

**Residual Sugar:** 2.3 g/l **Acidity:** 6.9 g/l

**Soil:** Stony, lean, skeleton-rich alluvial soils containing diorite and quartz phyllite.



**Tasting Notes:** Straw yellow with greenish hues. On the nose it is fresh, intense, spiced, aromatic while o the palate has a well-balanced acidity, aromatic, with a light muscat note, peach and apricot scents.

**Winemaking:** Delicate processing and crushing, controlled-temperature fermentation and ageing on fine lees in stainless steel tanks, no malolactic fermentation.

Food Pairing: Fish. Seafood Pasta. Chicken.

## Accolades

2022 91 pts James Suckling

2021 92 pts Wine Enthusiast

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