

SÜDTIROL · ALTO ADIGE
D.O.C.

KERNER

Production Zone

The variety Kerner is a hybrid of Schiava and Riesling, first cultivated at the viticulture school of Weinsberg, Germany in 1930. The vines thrive on the light, gravelly and sandy soils, sun-exposed slopes of the Isarco river valley and Renon at 600-800 m.a.s.l. (1900-2600 ft.).

The local and highly beneficial microclimate is formed by steep slopes, with good sunshine irradiation and cool temperatures at night.

Varietals

Kerner 100%.

Yield per hectare

Approx. 7.000 kg of grapes.

Yield of wine from grapes

Approx. 70%, for a yield of 50 hectolitres per hectare.

Harvest

Harvest takes place at the beginning of October. Grapes are picked at complete ripeness and bunches carefully sorted and moved immediately to the cellar for vinification.

Wine making and ageing

After a brief cold maceration and a gentle pressing, the alcoholic fermentation takes place in stainless steel tanks. Maturation in stainless steel for four months, to keep the wine juvenile and fresh, before bottling.

Tasting notes

Straw yellow with shades of green colour. Intense bouquet on the nose, light nutmeg aroma, with notes of peach, apricot and tangerine. Dry, crisp and juicy flavour.



WINZERBERG

www.winzerberg.it