

Köfererhof

W E I N G U T

Kerner

Wine name: Kerner A.A. Valle Isarco
Denomination: ALTO ADIGE VALLE ISARCO
Classification: DOC
Production area: Valle Isarco, Novacella-Varna
Kerner - 100%

Soil type: Loamy-sandy gravel of morainic origin
Exposure: South, altitude 650 meters above sea level

Vinification and ageing: Vinification in stainless steel, maceration with the skins for 6 hours, clarification of the must, fermentation at 20 degrees Celsius, maturation in stainless steel, the wine remains on the lees for 6 months

Colour: Greenish yellow-golden yellow
Nose: Fruity with aromatic notes
Flavour: Pleasant, fresh, sapid, well structured
Serving suggestions: Hors d'oeuvres, dishes with more or less elaborate sauces, seafood
Alcohol %: 14
Acidity g/l: 6,5
Residual sugar g/l: 3,5
Grape yield per hectare quintals: 100
Vintage: 2022