



Alto Adige KERNER

*„A lively acidity and
a wide variety of aromas“*

GRAPE VARIETY: 100% Kerner

TYPE OF SOIL: weathered porphyry soil

TRAINING SYSTEM: guyot and pergola

CROPPING DENSITY: 7000 vines / ha

AVERAGE AGE OF VINES: 8 years

Viticultural interventions to enhance grape quality: removing of weak shoots in spring and thinning the grapes in July

HARVESTTIME: mid September

VINIFICATION: destemming and gently pressing of grapes, degumming of must for 24 hours through sedimentation followed by fermentation in stainless steel tank by controlled 20°C

AGEING: in stainless steel tank without acid degradation at cool temperature, filtration before bottling

COLOUR: bright yellow with green hues

AROMA: tropical aromas, lychees, citrus

FLAVOUR: rich, fullbodied with crisp acidity