

KERNER „LAHN“

VIGNETI DELLE DOLOMITI IGT



VARIETY KERNER

VINEYARDS Selected vineyards at an altitude of almost 1.000 m in a small town around Cortaccia. The cooler microclimate in this altitude with its high temperature differences (~15°C between day and night) is ideal for the achievement of some typical aromatic compounds in this grape variety.

TRELLISING SYSTEM The vineyards are planted on Guyot with up to 6.500 vines/hectare.

SOIL PROPERTIES Moraine sediments and high calcareous content soils with sandy parts.

YIELD 70 hl/ha

VINIFICATION The grapes were softly pressed, clarified through natural gravity settling of the sediments and finally fermented in stainless steel tanks at low temperatures (18-21°C) to retain the classic aromatic qualities. Prior to bottling the wine is aged for a minimum of 4 months on the fine lees in the tank.

TASTING NOTES Kerner is a cross between the German varieties Trollinger (Schiava) and Riesling. This powerful white wine shows a straw yellow colour with green reflexes, a complex bouquet of lime, peaches and hints of mango and has a wonderful mouth fill and structure without missing the acidity that gives him the freshness in the aftertaste. A very complex and versatile wine that can be paired to many dishes.

SERVING TEMPERATURE 10°-12°C

SHELF LIFE 2-4 years

WINE ANALYSIS	Alcohol	13.5 % by Vol.
	Acidity	6.2 g/l
	Residual sugar	4.0 g/l