



## ALTO ADIGE Isarco Valley Kerner 2024

- **Description:** This Kerner has a straw-yellow color with pale green reflexes and fruity, tangy fragrance. It's taste has a pleasant fullness, with a good sugar-acid balance, and fine mineral notes thanks to the calcareous, clayey and sandy soil.
- **Vinification:** temperature-controlled fermentation in stain-less steel tanks, then storage and maturation on the fine lees.
- **Vine training:** guyot
- **Location:** southeast-facing at approx. 550-800 a.s.l. on 30-35% slope
- **Climate:** Alpine-Mediterranean
- **Analytical values:** alcohol content 13% vol., total acidity 0,4g/l, residual sugar 2 g/l
- **Yield:** 50 hl/ha
- **Storage:** approx. 50 hl/ha
- **Recommended with:** seafood, fish, pumpkin dishes
  - ☑ **Serving temperature:** 12–14°C