

KERNER

ALTO ADIGE VALLE ISARCO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 3 ha
Soil composition: sandy and gravelly soil
Training method: Guyot
Elevation: 2,296 ft a.s.l.
Vines/ha: 7,100 vines/ha
Exposure: South-West
Vines age: 11-24 years
Harvest time: end of October
First vintage: 1972
Production: 18,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Kerner
Fermentation

Container: stainless steel

Aging

Container: 90% stainless steel, 10% 20hl oak
Wood: French oak
Length: 6 months sur lie
In bottle: 2 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 7 g/l
Acidity: 6.6 g/l
Dry extract: 27.3 g/l



FOOD PAIRINGS

Ideal with appetizers, light starters, and grilled fish.
It also pairs well with asparagus dishes, herb risotto, and egg-and-mushroom dishes.



TASTING NOTE

Bright straw-yellow color with greenish reflections. The bouquet is pleasingly fruity, with impressions of white peach and grapefruit, along with white flowers, minerals, and fresh herbs.
On the palate, it is full, juicy, and lively, with harmonious acidity and white stone-fruit flavors. Long, mineral finish.

PRODUCER PROFILE

Estate owned by: Huber family
Winemaker: Andreas Huber
Total land under vine: 19 ha
Winery production: 70,000 bts
Region: Alto Adige (Italy)



PACHER.HUBER

