

KERNER VALLE ISARCO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 1.8 ha
Soil composition: sandy, calcareous clay and gravel
Training method: spalliera
Elevation: 2,461 ft a.s.l.
Vines/ha: 5,500 vines/ha
Exposure: South-West
Vines age: 10-19 years
Harvest time: beginning of October
First vintage: 2003
Production: 17,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Kerner
Fermentation
Container: stainless steel tanks
Length: 4 weeks
Temperature: 64-68 °F
Aging
Container: 25-30hl stainless steel tanks
Length: 7 months
In bottle: 1 month



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 5 g/l
Acidity: 6.9 g/l
Dry extract: 27 g/l



FOOD PAIRINGS

Pairs well with appetizers, light starters, and grilled fish and shellfish dishes.



TASTING NOTE

Pale straw yellow with golden emerald highlights. The nose is refined and intense, with persistent citrus and white floral notes. The sip is dry, precise, and crisp, with excellent structure and a smooth, round body.

PRODUCER PROFILE

Estate owned by: Hannes Baumgartner
Winemaker: Hannes Baumgartner
Total land under vine: 6.5 ha
Winery production: 60,000 bts
Region: Alto Adige (Italy)

