Classic White

KERNER
ALTO ADIGE VALLE ISARCO DOC

EISACKTAL
VALLE ISARCO
KELLEREI CANTINA

Vintage	2024
Variety	Kerner
Altitude	650 - 970 m
Orientation	south and south east
Slope	55%
Yield per hectare	70 hl
Training system	guyot
Period of harvest	beginning of october
Soil	Stony, lean, skeleton-rich alluvial soils containing diorite and quartz phyllite
Vinification	Delicate processing and crushing, controlled-temperature fermentation and ageing on fine lees in stainless steel tanks, no malolactic fermentation

CHARACTERISTIC

Color	straw yellow with greenish hues
Nose	fresh, intense, spiced, aromatic
Taste	well-balanced acidity, aromatic, with a light muscat note, peach and apricot scents
Ageing capacity	5 years
Pairing recommendations	light appetizers, cold meats, egg or mushroom dishes, poached freshwater fish and shellfish, excellent as an aperitif
Serving temperature	8° C - 10°C

ANALYTICAL DATA

Alcohol	13,5 % vol.
Residual sugar	2,5 g/l
total acidity	6,8 g/l



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