

KELLEREI
BOZEN

CANTINA · WINERY



PUNTSCHHEIT

KERNER

Südtirol · Alto Adige DOC

Kerner is a hybrid of Schiava Grossa and Riesling which was first cultivated in Weinsberg, Germany around 1930. The variety does best on very light, gravelly and sandy soils at higher elevations of the middle reaches of the Isarco Valley, which is a very sunny location.

Grape variety	Kerner
Area of cultivation/ climate	Steep sun-blessed slopes in the Isarco Valley and on the Renon at about 600 to 800 meters a.s.l.
Grape harvest	Beginning October
Vinification	The carefully selected grapes are gently pressed and fermented in stainless steel tanks at a controlled temperature. Stainless steel is also used for maturation to keep the wine fresh and crisp.
Tasting notes	<p>Color: straw yellow with green hues</p> <p>Aroma: intensive, light note of nutmeg, aromatic, fruity with notes of peach, apricot and mandarin orange</p> <p>Taste: dry, full-flavored and juicy</p>
Food pairings	Light starters, cold meats, egg and mushroom dishes, freshwater fish and steamed seafood, also outstanding as an aperitif
Serving temperature:	8 - 10 °C
Alcohol	14 % vol*
Residual sugar	3,5 g/l*