



Valle Isarco Kerner



Varietal: 100% Kerner

Age of Vine: 25 – 30 yrs

Practice:

Dry Extract:

Appellation: Südtirol Alto Adige DOC

Production:

Alcohol %: 14

Elevation: 1000 mt

Residual Sugar: 2.3 g/l

Acidity: 6.9 g/l

Soil: Stony, lean, skeleton-rich alluvial soils containing diorite and quartz phyllite.

Tasting Notes: The color is a straw yellow with greenish hues. At the nose is fresh, intense, spiced and aromatic. In the mouth is aromatic, with a light muscat note, peach and apricot scents and has a well-balanced acidity.

Winemaking: Delicate processing and crushing, controlled-temperature fermentation and ageing on fine lees in stainless steel tanks, no malolactic fermentation.

Food Pairing: Fish. Seafood Pasta. Chicken.

Accolades

2022 **91** pts James Suckling

2021 **92** pts Wine Enthusiast



2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com