



KERNER

Trentino-Alto Adige, Italy
Cantina Valle Isarco



www.cantinavalleisarco.it

Method & Production

Delicate processing and crushing. Fermentation at a controlled-temperature. Ageing in stainless steel tank on fine lees for around 4 to 5 months before bottling.

Tasting Notes

Fresh, intense, spiced and aromatic. Stone fruit flavours of peach and apricot. Very expressive, well balanced acidity with great length.

Food Matching

Light appetizers, cold meats, poached fish and shellfish. Also excellent as an aperitif!

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
IS0223	Kerner	Kerner	2023	14.0%	Cork	6X0.75lt	No	No	Yes	No