



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 |