



## KERNER

Trentino Alto-Adige, Italy  
Cantina Valle Isarco



[www.cantinavalleisarco.it](http://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
<b>White Wine</b>										
IS0223	Kerner	Kerner	2023	14.0%	Cork	6X0.75lt	No	No	Yes	No