



Alto Adige Valle Isarco Kerner DOC 2009

CANTINA VALLE ISARCO
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GRAPE VARIETY Kerner
SUPPORT SYSTEM Guyot
AVERAGE YIELD 85 q/ha

ALCOHOL 14% vol

ACIDITY 6,0 vol

SUGAR-FREE EXTRACT 21,5 g/l

RESIDUAL SUGAR 4,2 g/l

FIRST YEAR OF PRODUCTION 1986

MEAN ANNUAL OUTPUT 45,000 bottles

AGEING CAPACITY 3–4 years

PRODUCTION AREA Chiusa, Velturno,
Bressanone, Funes, Renon

ALTITUDE 600–800 m a.s.l., SE–exposed hillsides

VINTAGE TIME beginning – middle of October,
hand–picked

CHARACTERISTICS dry, fresh white wine

COLOUR straw–yellow with greenish hues

NOSE intense, aromatic

TASTE dry, full, aromatic, with light scent of muscat

SERVING TEMPERATURE 10–12 °C

MATCHINGS light hors d'oeuvres, cold meats,
egg or mushroom dishes, poached freshwater
fish and shellfish; an excellent aperitif

The Kerner variety is a Schiava and Riesling hybrid created in Weinsberg (Germany) around 1930. It prefers the light, gravelly and sandy soils of the higher altitude, sunny hillsides of the mid Valle Isarco. Despite their late ripening period, these grapes provide a highly acclaimed full–bodied and tasty wine.