



Alto Adige Valle Isarco Kerner Nectaris Passito DOC 2007

CANTINA VALLE ISARCO
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The Kerner grape variety is ideal for creating a superb dessert wine. The ripened grapes are left to dry for a 5 months. During this period, the weight of the grapes is reduced to less than half while its sugar content increases. After pressing, the sugar content reaches about 38%. After slow fermentation in stainless steel vats, the new wine is put to age in barriques for about five months, and then decanted into 0.375 litre bottles.

GRAPE VARIETY Kerner
SUPPORT SYSTEM Guyot
AVERAGE YIELD 15 hl/ha

ALCOHOL 11,5% vol
ACIDITY 6,4 g/l
SUGAR-FREE EXTRACT 41,5 g/l
RESIDUAL SUGAR 241 g/l

FIRST YEAR OF PRODUCTION 2003
MEAN ANNUAL OUTPUT 1,000 bottles da 0,375 l
AGEING CAPACITY 5-7 years
PRODUCTION AREA Velturmo
ALTITUDE 700 m a.s.l.
VINTAGE TIME end of October, hand-picked

CHARACTERISTICS aromatic and
harmonious dessert wine
COLOUR intense golden yellow
NOSE aromatic, with scents of exotic dried fruits
TASTE sweet and seductive, full, harmonious
SERVING TEMPERATURE 10–12 °C
MATCHINGS ideal as dessert wine,
also excellent with tasty cheeses