



The Kerner variety finds absolutely ideal growth conditions in the areas close to the top of the cultivation borders. The lean soil and the colder climate, featuring cold nights and abundant sunlight during the day, are the ingredients of this intensely flavoured and spicy wine.

## Alto Adige Valle Isarco Kerner Sabiona 2009

CANTINA VALLE ISARCO

Loc. Coste 50, 39043 Chiusa · Alto Adige/Italy

P +39 0472 847 553 – F +39 0472 847 521

info@cantinavalleisarco.it – www.cantinavalleisarco.it

GRAPE VARIETY Kerner 100 %

SUPPORT SYSTEM Guyot

AVERAGE YIELD 65 dz/ha

ALCOHOL 15% vol

ACIDITY 6,1 g/l

SUGAR-FREE EXTRACT 23,4 g/l

RESIDUAL SUGAR 4,9 g/l

FIRST YEAR OF PRODUCTION 2008

AGEING CAPACITY 6-8 years

PRODUCTION AREA Chiusa, Sabiona Monastery

ALTITUDE 650 m

VINTAGE TIME end Oktober; hand-picked

CHARACTERISTICS aromatic, generous white wine with long life potential

COLOUR pale yellow

NOSE intense, aromatic, with hints of apricot and peach

TASTE aromatic, spicy, intense; vivaciously acidic

SERVING TEMPERATURE 10-12 °C

MATCHINGS appetizers, cold meats, asparagus, herb risotto, egg or mushroom dishes, poached freshwater fish and shellfish.