



SÜDTIROLER KERNER KARNEID DOC

There are two harvesting stages with different goals: an early stage to enhance the wine's acidity and freshness and a later stage to add richness and complexity on the nose and the palate.

„Like all our white wines the Kerner is vinified dry, which means that its residual sugar content is equal to or less than 2g/l. This enables us to highlight its minerality and texture.“

Florian Gojer

VINEYARD

Karneid: west/north-west slope, 550-600m elevation. Light sandy porphyritic soil with ice-age deposit of granite, basalt and gneiss..

VINIFICATION

Transport in large boxes. Gentle processing by making use of gravitational settling. Pressing and sedimentation for at least 48 hours at 6°C/43°F. Slow and controlled fermentation. Ageing on the lees until spring.

TASTING NOTES

Intense fruity flavours: aromas of peach and citrus fruits with traces of nutmeg. Linear, medium-bodied wine displaying minerality and racy stimulating acidity with a fruity finish.

FOOD PAIRING

The wine matches nicely with salad platters, summer pasta dishes, grilled fish, and it also makes an excellent aperitif.

