

ALTO ADIGE VALLE ISARCO KERNER DOC

A particular specialty of the Valle Isarco. Greenish to bright yellow in color. Peaches, apricots, and tones of tangerines on the nose. Very lively, juicy, and sleek on the palate, with a mineral-rich finish.



Cultivation zone:	Bressanone valley basin
Elevation:	650 - 800 m
Soil type:	Permeable moraine deposits composed of mica schist, paragneiss and quartzite
Aspect:	South, south-east, south-west
Grape variety:	Kerner
Training method:	Guyot
Vines per hectare:	6.000 – 7.000
Yield per hectare:	70 hl
Vinification:	Fermentation and ageing in stainless steel tanks
Fermentation temp.:	17° - 19° C
Maturation period:	6 years
Serving temperature:	8° - 10° C
Ageing potential:	6 years

Analytical data for the 2018

Alcohol:	14,00% vol
Acidity:	6,50 g/l
Sugar-free extract:	22,50 g/l
Residual sugar:	3,50 g/l



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STIFTSKELLEREI NEUSTIFT