



## ***Kerner Vigneti delle Dolomiti IGT***



VINIFICATION The grapes were softly pressed, clarified through natural gravity settling of the sediments and finally fermented in stainless steel tanks at low temperatures (18-21°C) to retain the classic aromatic qualities. Prior to bottling the wine is aged for a minimum of 4 months on the fine lees in the tank.

TASTING NOTES Kerner is a cross between the German varieties Trollinger (Schiava) and Riesling. This powerful white wine shows a straw yellow colour with green reflexes, a complex bouquet of lime, peaches and hints of mango and has a wonderful mouth fill and structure without missing the acidity that gives him the freshness in the aftertaste. A very complex and versatile wine that can be paired to many dishes.

Imported by Bacchanal Wine Imports  
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