

KERNER

DESIGNATION: Trentino D.O.C.

GRAPE VARIETY: Kerner in purity

VINEYARD: Piazzòle (Lona-Lases)

SOIL: Porphyry soils of volcanic origin with a sandy-loam texture, high skeletal content and excellent drainage. Low natural fertility and the mineral matrix promote balanced vegetative and productive growth, gradual ripening and wines marked by freshness, savouriness and minerality.

TRAINING SYSTEM: Guyot 500-650 m a.s.l.

FERMENTATION AND AGEING: Fermentation takes place in stainless steel tanks at a controlled temperature, followed by bottle ageing.

ALCOHOL: 13%

TASTING NOTES: Straw yellow with greenish reflections. Pleasantly aromatic, with complex fruity notes (yellow peach, tropical fruit, citrus) and floral notes (jasmine and white flowers). Decisive palate, excellent minerality and acidity.

FOOD PAIRING: Serve at 10 °C.
Excellent as an aperitif, pairs well with mature cheeses and shellfish.

FIRST VINTAGE PRODUCED: 2008



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The image on our bottles depicts "La stropa", the willow twig used to tie the vine to its support. It is intended as a tribute to the women's work of "Ligàr", which, due to the complexity of the knot and the manual skill required, was typically assigned to women. The label is meant to recall the precious bond that has always united humankind with the vine. Care and respect, as the art of loving requires.