



Pacherhof

Kerner 2015

Alto Adige Valle Isarco DOC

Grape variety: Kerner

Origin: Novacella / Valle Isarco

Altitude: 600-900 m

Description: white wine with bright, straw yellow colour with greenish shimmer. The bouquet is pleasingly, fruity with impression of white peach and grapefruit. On the palate it is full, fruity and fresh

Suggested food: aperitif, light starters, grilled fish, vegetables terrine, speck

Soil: sandy and loamy soil

Climate: quite warm microclimate with big variations between day and night temperatures

Harvested: hand picking / end of October

Yield: 68 hl/ha

Cultivation: guyot

Vinification: slow fermentation at a controlled temperature in stainless steel tanks, maturity on the lees in steel tanks and barrels for 6 months

Serving temperature: 8° C

Analytical values:

Alcohol content: 13.8 %

Acidity: 6.8 g/l

Residual Sugar: 3 g/l

Sugar-free extract: 23.3 g/l

Bottled: April 2016

