

The Classic

finely aromatic, lively, tasty

Alto Adige Kerner

Wine: Kerner

Grape variety: Kerner 100%

Shape: Guyot

The site and its characteristics: The Kerner grapes for this wine come from selected vineyards in the Burggrafenamt region of South Tyrol.

Vinification: Careful harvesting after a year of hard work in the vineyard is the prerequisite to begin the first steps of pressing. After the grapes have been carefully destemmed, the must is gently pressed. The temperature of the must is regulated to about 17°C and then fermentation can begin. After about two weeks, we make the first racking of the coarse yeast. The next months the young wine matures in steel barrels with gentle stirring of the fine yeast. Around April of the following year, the wine is bottled.

Wine description: The Kerner beguiles with its unique, aromatic scents and its fresh bouquet.

Colour: Straw yellow with green reflections.

Aroma: Intense, slightly spicy muscat tone, aromatic, fruity with peach, apricot and tangerine notes.

Flavour: Firm acidity with balanced fruit sweetness, mineral and lingering finish.

Recommended with: starters, asparagus dishes, vegetable and fish dishes shellfish and crustaceans.

Drinking temperature: 16- 18 °C



Klaus Lentsch

WEINGUT TENUTA