

# Alto Adige KERNER

*„A lively acidity and  
a wide variety of aromas“*



GRAPE VARIETY: Kerner

TYPE OF SOIL: weathered porphyry soil

TRAINING SYSTEM: guyot and pergola

CROPPING DENSITY: 7.000 vines/ha

AVERAGE AGE OF VINES: 15 years

VITICULTURAL INTERVENTIONS TO ENHANCE GRAPE

QUALITY: removing of weak shoots in spring and thinning the grapes in July

HARVESTTIME: mid September

VINIFICATION: destemming and gently pressing of grapes, degumming of must for 24 hours through sedimentation followed by fermentation in stainless steel tank by controlled 20° C

AGEING: in stainless steel tank without acid degradation at cool temperature, filtration before bottling

COLOUR: bright yellow with green hues

AROMA: tropical aromas, lychees, citrus

FLAVOUR: rich, fullbodied with crisp acidity

Winery Unter ganzner, Josephus & Barbara Mayr  
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