



## MONDEVINUM

**Südtiroler Kerner Riserva DOC -  
Libellula 2018**

A full-bodied white wine, dry and superbly zesty.  
Fruity and mineral aromas with lots of body.  
Like the dragonfly. That is our Kerner.

### TASTING NOTES

Color: intensive yellow  
Aroma: intensive and complex fruit notes of ripe peach and apricot interacting with mineral ripeness.  
Taste: full and racy on the palate with a powerful body and persistent mineral finish.

### FOOD PAIRINGS

Ideal with tasty starters; especially good with fish and seafood as well as white meats.

### VINIFICATION

Cold maceration on the skins. The must is fermented in 500 l oak barrels followed by 10 months aging on the lees in wooden barrels.

### AT A GLANCE

Grape variety, age of vines: Kerner (Rhine Riesling x Trollinger), 40 years.  
Site: Muttergarten and Vial, 460 - 550 a.s.l.  
Soil: very stony, calcareous gravel  
Vine training: high cordon and pergola training systems, near-natural integrated production.

**SERVING TEMPERATURE** 12 - 14 °C

**OPTIMUM MATURITY** at least 5 years

**ALCOHOL** 14,5 % vol

**TOTAL ACIDITY** 6,5 g/l

**RESIDUAL SUGAR** 0,4 g/l