



LUXS

Südtiroler Kerner DOC

One of our favorite wines. Made with care from best quality grapes. A distinctive wine: fruity, full-bodied and racy. A veritable lynx.

TASTING NOTES

Color: greenish yellow

Aroma: intensive and complex fruit notes of ripe peach and apricot.

Taste: full and racy on the palate with a well-rounded body and persistent mineral finish.

FOOD PAIRINGS

A wonderful aperitif and a perfect choice with starters, salads, fish dishes and Asian cuisine.

VINIFICATION

Cold maceration on the skins, Fermentation at 16 °C to 18 °C in stainless steel tanks followed by five months aging on the lees. A portion of the must is fermented and stored in 500 l oak barrels.

AT A GLANCE

Grape variety, age of vines: Kerner (Rhine Riesling x Trollinger), 10 to 35 years.

Site: Muttergarten, Lavardi and Trifall, 460 to 510 m a.s.l.

Soil: stony, calcareous gravel.

Vine training: cordon and pergola training systems, near-natural integrated production.

SERVING TEMPERATURE 11 - 13 °C

OPTIMUM MATURITY 3 years