



MONDEVINUM

**Südtiroler Kerner Riserva DOC -
Libellula**

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