

PWS
Premium Wine
Selection

Kerner Trentino

-Istituto Agrario San Michele
all'Adige-

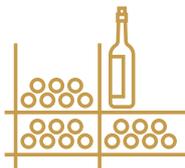


Italy
Trentino
Trento



VINIFICATION

Brief cold pre-fermentation maceration of the crushed grapes, followed by traditional white vinification, entirely carried out in stainless steel tanks.



AGEING

Aged sur lies in stainless steel for 6 months.



Straw-yellow colour with greenish hues.



TASTING NOTES



On the nose it releases an elegant aromatic profile, defined by floral and citrus notes harmoniously combined.



CLASSIFICATION

D.O.C.

WINE TYPE

White

ALC./VOL.

14%



GRAPE VARIETIES

Kerner

AGRICULTURAL SYSTEM

Conventional

HARVEST

Manual, third decade of September



On the palate it is intense and linear, with a savoury, mineral character that ensures smooth drinkability.