

PACHERHOF

KERNER ALTO ADIGE VALLE ISARCO DOC

THE KERNER GRAPE WAS BRED IN 1929 BY AUGUST HEROLD BY CROSSING TROLLINGER (A RED VARIETY ALSO KNOWN AS SCHIAVA GROSSA OR VERNATSCH) AND RIESLING. ITS NAME IS AN HOMAGE TO THE GERMAN POET AND PHYSICIAN JUSTINUS KERNER FROM WEINSBERG/WÜRTTEMBERG. IT WAS INTRODUCED INTO SOUTH TYROL IN THE EARLY 1970S AND AWARDED DENOMINAZIONE DI ORIGINE CONTROLLATA (DOC) STATUS IN 1993.

TASTING NOTES

Bright straw-yellow colour with greenish reflections. The bouquet is pleasingly fruity with impressions of white peach and grapefruit, together with white flowers and minerals, fresh herbs. On the palate it is full, juicy, lively, with an harmonious acidity and white stone fruit flavors. Long and mineral finish.

FOOD PAIRINGS

Ideal with appetizers, light starters and grilled fish. It pairs well also with asparagus recipes, herbs risotto, egg and mushroom dishes.

VINEYARD & PRODUCTION INFO

Vineyard location:	Novacella - Valle Isarco
Soil composition:	Sandy and gravelly soil
Training method:	Guyot
Elevation:	700 m a.s.l.
Vines/hectare:	7,100 Ha
Exposure:	South-west
Vine age:	11 - 24 years
Harvest time:	Hand picking/end of October
First vintage:	1972
Production:	18,000 bottles

WINEMAKING & AGING

Variety composition:	100% Kerner
Fermentation container:	Stainless steel
Type of aging container:	90% Stainless steel, 10% French oak
Length of aging:	6 months sur lie
Length of bottle aging:	2 months

TECHNICAL DATA

Alcohol:	14%
Residual sugar:	7 g/L
Acidity:	6.6 g/L
Dry extract:	27 g/L

PRODUCER PROFILE

Estate owned by:	Huber Family
Winemaker:	Andreas Huber
Total land under vine:	19 hectares
Total winery production:	70,000 bottles/year
Region:	Alto Adige



SCORES & INFO



VIAS IMPORTS LTD.
VIASWINE.COM | @VIASWINE
875 SIXTH AVE. SUITE 1500 NEW YORK, NEW YORK