

KLAUS LENTSCH

KERNER



Intensely aromatic and fresh, showcasing aromas of muscat grapes, quince, and honeysuckle. A textural palate with good acidity and flavors of citrus fruits and dried herbs.

Style: Still white

Area of Production: Alto Adige, Italy

Varietals: 100% Kerner

Elevation: 400-500 meters

Soil: Red loam and chalky soil

Fermentation: Hand harvested and destemmed with a cold maceration and fermentation in stainless steel

Aging: In stainless steel tank with slight bâtonnage