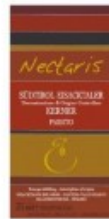




Cantina Valle Isarco

Kerner, "Nectaris" Passito



Appellation: Alto Adige Valle Isarco DOC
Type: White, sweet
Grape Variety: 100% Kerner
Region: Trentino Alto Adige

Production Area: Velturmo
Vineyard: Southern exposure, sloping, at 2300 feet above sea level
Training System: Guyot
Soil: Clayey
Harvest: End of October, by hand
Vineyard Notes: **Yield:** About 0.8 tons per acre

Winemaking Notes: **Vinification:** The ripened grapes are left to dry for a 5 months. During this period, the weight of the grapes is reduced to less than half while its sugar content increases. After pressing, the sugar content reaches about 38%. After slow fermentation in stainless steel vats, the new wine is put to age in barriques for about five months, and then decanted into 0.375 liter bottles.
Agging: In the bottle for 3 months
Total Production: 1000 (375 ml) bottles

Tasting Notes: **Tasting Notes:** Intense golden yellow, The nose is aromatic with scents of exotic dried fruit. The palate is sweet and seductive, full, harmonious.
Food Pairings: Idea as a dessert wine, also excellent with mature cheese.
