



Kerner Granit 960 A.A.V. Isarco DOC 2020

Kellerei Eisacktal

Type	White wine
Origin	Italy, Südtirol
Producer	Kellerei Eisacktal Valle Isarco
Classification	DOC
Expansion	In a 960-litre granite barrel
Contents	75 cl
Vintage	2020
Enjoyment phase	up to 10 years
Serving temperature	08- 10°C
Alcohol content	14 %
Grape varieties	Kerner
Article no	11185220

Comments

Kerner Granit 960 A.A.V. Isarco is an innovative vision for winemaking and embodies the symbiosis of tradition and innovation, with the aim of highlighting the uniqueness of the region. Even some Kerner vines are planted on granite soils. It is no coincidence that the most widely grown grape variety in the Isarco Valley was chosen for this special wine. It is not only an ode to the mineral diversity of our region, but also an unrivalled taste experience. The fermentation and maturation of this Kerner take place in a 960-liter granite barrel, made specifically for the 'Kellerei Eisacktal' from a single 20-ton granite block from the Valle Isarco. The porosity and mineral properties of the stone remarkably enrich the wine with distinctive minerality and flavor. This experimental processing method enriches the natural fruity nuances of this variety with fascinating depth and complexity.

Pairing

Italian antipasti, mild cheese, light dishes with poultry, fish or seafood.

Tasting notes

The Kerner Granit 960 A.A.V. Isarco presents itself as a unique expression of the art of winegrowing in the Isarco Valley, characterised by the special fermentation and maturation in 960-litre granite barrels. Bright, brilliant straw yellow with greenish reflections in the glass. The nose reveals a fascinating combination of fresh citrus notes, juicy peach and yellow apple, accompanied by fine mineral nuances and a hint of herbs. A subtle spiciness lends additional depth. On the palate, the wine is elegant and lively with a pronounced minerality that comes from ageing in granite barrels. The juicy acidity structure harmonises perfectly with the fruity aromas and gives the wine an impressive freshness and length. A fine salinity on the finish rounds off the flavour experience.