

CARNED

KERNER DOC 2019

VARIETAL(S): Kerner

AGE OF VINES: 10 – 30 years

TEMPERATURE: 10 – 12 °C

OPTIMAL AGING: 2020 – 2025

YIELD: 65 hl / ha

TRELLISING SYSTEM:
Wire-trained + Pergola

ALCOHOL: 14.0 %

RESIDUAL SUGAR: 4.0 g/l

TA: 6.5 g/l

Contains sulphites

» Memories of the Mediterranean echo through structure that draws together two worlds of flavour. «

VINTAGE

The weather conditions made 2019 a challenging year for our winegrowers. A relatively mild winter and early spring were followed by a wet and cool April and May. After the flowering of the vines, which was not until June, the weather changed and it became hot and dry. In late summer, some rain and below-average temperatures delayed the ripening of the grapes. Harvesting the healthy grapes began in early September and continued until the end of October.

VINIFICATION

Whole-cluster pressing of ripe and healthy grapes, natural must clarification, slow fermentation at a controlled temperature of 18 °C (50% in big oak barrels), six-month ageing on the fine lees, filtration and bottling in April.

VINEYARD

Steep south west facing slope at 700 m above sea level with sandy-clayey porphyry weathered soil.

TASTING NOTES

- intense, luminescent yellow
- fruity-aromatic odour of ripe peach, mango and coconut milk
- full-bodied in the mouth with copious ripe fruit on the palate, juicy finish

RECOMMENDATION

This wine pairs well with light appetizers, grilled fish and also as an aperitif.

AWARDS

ROBERT PARKER – 2015: 91 p.

WINE ENTHUSIAST – 2016: 90 p.

DECANTER – 2014: 91 p.

GAMBERO ROSSO – 2011, 2013, 2014: 2 Bicchieri

I VINI DI VERONELLI – 2014: 3 Stelle

BIBENDA – 2011, 2012, 2015: 4 Grappoli

LUCA MARONI – 2013: 90 p., 2014, 2016: 91 p.