

Kerner

Ticino DOC



Our winery was among the first in Switzerland to plant Kerner, sensing its potential. The Maggia Delta offers ideal conditions for a brilliant pure expression of this semi-aromatic German grape variety-the result of a cross between Trollinger and Riesling varieties.

Grape variety	Kerner
Vineyard location	Ascona
Vineyard exposure and latitude	south-east, 200 m a.s.l.
Age of vines	over 30 years / 7 years
Soil	sandy, partly gravelly, derived from granite and gneiss rocks
Planting density	3,500 vines per hectare
Cultivation system	Double Guyot
Production per m2	600 g
Ageing	5 months of ageing in steel. Alcoholic fermentation, without malolactic
Storage	2024-2027
Vintage description	A cool, rainy vintage that nevertheless provided good balance and, with a sunny September, good ripening. The vintage provided the basis for wines with great finesse and elegance
Vinification	Harvest 2023 in mid-September. Vinification and ageing in steel. Maturation 5 months (2 months on fine fermentation lees). The level of acidity also allows good ageing for this type of wine

How it looks

Straw yellow with greenish reflections

Aroma

Aroma rich in varietal aromas typical of the grape variety: wildflower honey, crisp green apple, pear, white peach and lemon jam

Taste

Dry palate with pleasant fruity and soft impression. Long persistence and slightly mineral finish. Very tasty and very pleasant to drink.

Perfect match with

Washed rind cheeses. White asparagus soup. Penne Terreni alla Maggia with 4 cheeses. Ricotta and spinach ravioli. Raw seafood