

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.

Vintage	2024
Grape variety	Kerner
Alcohol	12.5% vol.
Vineyard location	Ascona
Age of vines	over 30 years / 7 years
Soil	sandy, partly gravelly, derived from granite and gneiss rocks
Production per m2	600 g
Ageing	6 months in steel (2 months on fine lees of fermentation)
Storage	2025-2028
Vintage description Very rainy and cool spring followed by a sunny and dry summer. Thanks to a favorable September, the grapes achieved good ripening.	
Vinification	Alcoholic fermentation, without malolactic in steel.

How it looks

Pale, bright yellow with greenish reflections.

Aroma

Floral impact of white wisteria and acacia blossoms. Fruity and citrusy, with crisp green apple standing out. At the right temperature, subtle balsamic hints emerge.

Taste

Dry and linear on the palate. Excellent persistence. Medium body. Pleasantly mineral and fresh-savoury finish.

Perfect match with

Loto rice with baby spinach and cow's milk 'buscion', Stretched-curd or bloomy rind cheeses, White pizzas, Vegetarian dishes including those with asparagus.



CANTINA^{ALLA}MAGGIA
ASCONA

Cantina alla Maggia

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