

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	2025
Grape variety	Kerner
Serving temperature	8°C
Vineyard location	Ascona
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
Alcohol content	13.5 % vol.

How it looks

Straw yellow with greenish reflections.

Aroma

Pronounced notes of ripe pear, followed by green apple and winter melon, finishing with fresh aromatic herbs such as mint and sage.

Taste

On the palate it stands out for its fullness and salinity. It shows a pleasant persistence with a slightly bitter finish, resulting from a more pronounced structure that reflects the character of the vintage.

Perfect match with

Boiled spider crab, Egg Royale, Terreni alla Maggia risotto with borage pesto, spinach and sheep's milk büscion cheese.

Vinification

Harvest at the end of August 2025. Vinification and aging in stainless steel tanks. Maturation for 6 months (including 2 months on fine lees). The structure achieved through optimal grape ripeness also gives this kind of wine good aging potential.

Aging

6 months of ageing in steel. Alcoholic fermentation, without malolactic

Vintage

This vintage is marked by healthy, high-quality grapes. A mild August with cool nights promoted the development of fine aromas and rich hues. Yields were slightly higher than last year. Warm and mostly dry September allowed for a calm and well-planned harvest, ensuring balance and optimal ripeness.

Storage

2026-2029