



Fels

NALS MARGREID
— 1932 —

Kerner

TRADITION

Wine varietal

100% Kerner

Denomination

Alto Adige DOC

Altitude

500-750 m

Exposure

East/south-east

Terroir

FELS Kerner is grown above Nalles, in the Adige Valley and at an altitude of 500 metres. The soil on the right bank of the Adige is characterised by porphyry and limestone.

Climate

From continental to sub-Mediterranean, the climate is characterised by warm days and cool nights.

Vinification

The grapes are harvested by hand. Afterwards, the clarified must is fermented for around three weeks in stainless steel tanks. Before being bottled, the young wine is aged on the lees for a further five months.

Colour

Pale straw yellow, with a good depth

Nose

Kiwi and passion fruit, with lovely balsamic undertones

Palate

Saline with beautiful minerality and an excellent, very elegant finish

Recommended pairings

Tuna carpaccio, orzo soup

Serving temperature

10-12°C

Storage

Store in a cool location at a temperature of 10-13°C, with at least 60% humidity