



Cembra

CEMBRA▲
cantina di montagna

Kerner Dolomiti IGT

REGION

Trentino

VARIETY

Kerner. Created in Weinsberg around 1930, this vine is a cross of Schiava and Riesling grapes.

Exposure and altitude: South, 2000 feet ASL (580 m ASL).

Soil composition: Sandy loam, shallow, moderately fertile.

Cultivation method: Guyot. Simple Trentino split pergola. 6000 vines/hectare.

Harvest: Manual harvesting in September.

Vinification process: Soft pressing and crushing, fermentation at controlled temperature and maturation on fine lees in stainless steel tanks. Ageing on the lees for about 4-5 months before bottling.

TASTING NOTES

Straw-yellow color with greenish highlights and a fresh, vibrant and aromatic bouquet. The palate is well-balanced, fresh and fruity, carrying delicate peach and apricot nose.