



TASTING NOTES

Lightning rod of freshness and acidity - citrus fruits like lemon/lime with hints of white peach and mango.

Castelfeder

Kerner Lahn

COUNTRY ABV
Italy 13.5%

REGION VARIETALS
Trentino-Alto Adige Kerner

APPELLATION
Vigneti delle
Dolomiti IGT

WINERY

To enter into the world of Castelfeder is to soar across an unspoken threshold into the lush valleys of the high Adige River. Driving from Lake Garda, from Veneto, through Trentino, you discover yourself, without warning, in what feels, sounds, and tastes like German wine country. Gunther Giovanett took over the family business in 1989 after his father retired from the daily operations of the winery he founded in 1970. Located in the center of Neumarkt, in the South Tyrol region of Italy, the Giovanett family produces a range of unique wines. Now into their third generation, Gunther and his son Ivan are gaining a better understanding of the special micro-climates that exist in the Alto-Adige and South Tyrol regions.

CULTIVATION

Like the Müller Thurgau, this Kerner grows at an altitude of almost 900m above sea level in one of the highest vineyards in South Tyrol. Kerner is the German cross between Trollinger and Riesling, named after the Swabian poet Justinus Kerner. Hand picked, cold maceration for 12 hours, gentle pressing.

VINIFICATION

Alcoholic fermentation in stainless steel.

AGING

6 months storage on fine lees.