



KERNER
VIGNETI DELLE DOLOMITI IGP
SPICCHIO DI LUNA
Marco Donati

PRODUCTION AREA

From grapes grown on the sunny hills of Valle dei Laghi in Trentino, near the lake of Garda

GRAPES

100% KERNER

WINEMAKING TECHNIQUE

Soft pressing of the clusters, temperature-controlled fermentation, maturation in stainless steel tanks until bottled

TASTING NOTES

COLOUR: straw yellow sometimes with greenish tinges

NOSE: fresh, aromatic with ripe apricot and peach aroma

PALATE: dry, fresh, sapid with balanced structure, long lasting

ALCHOL: 13% VOL

SERVING TEMPERATURE

Serve at 10°-12° C

FOOD PAIRINGS

Due to his structure is suitable for various combinations from cheese and deli meat, to fish such as salmon and sea-fish. Excellent as aperitif

CONSERVATION AND AGING

Pleasantly drunk in the year

Azienda Agricola DONATI MARCO
Via C. Battisti 41 – 38016 Mezzocorona /TN – Tel. 0461/604141
[e-mail : info@cantinadonatimarco.it](mailto:info@cantinadonatimarco.it)
www.cantinadonatimarco.it