

WEINHOF
**KONRAD
OBERHOFER**
TRAMIN



KERNER

The Kerner was bred around 1930 in Weinsberg (Germany), by crossing Schiava and Riesling. The Kerner has a straw-yellow colour with greenish reflexes, it is intense and slightly spicy on the palate with a note of Muscat, recalls the hints of peach and apricot and has a finish with a balanced acidity.

GRAPE VARIETY

Kerner

SOIL

Alluvial and gravelly soil

VINIFICATION

The grapes are lightly crushed and the must is left in contact with the grape skins for about eight hours to enhance fruitiness. After a gentle pressing and natural sedimentation, the wine ferments under controlled temperatures.

FOOD PAIRING

White meat, roast and first courses with meat sauce