



## ABBAZIA DI NOVACELLA KERNER

£22.00

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SKU: ITABKER

Categories: [Floral & Aromatic](#), [White](#), [Italy](#), [Dry](#),  
[Abbazia di Novacella](#), [£20 - £49.99](#)

Located at the entrance to the Dolomites, high in the Isarco Valley near Italy's border with Austria, the Augustinian monastery Abbazia di Novacella was founded in 1142, making it one of the world's oldest active wineries, with papal documents from 1177 recording the abbey's ownership of vineyards.

Today it is still a functioning monastery with a focus on adding the local community by growing a wide range of crops, including vineyards on high altitude terraces clinging

to the valley walls. It is also one of the finest wineries in the quality-focused Alto Adige region, regularly receiving the top Tre Bicchieri (3 glasses) award from the most influential Italian wine guide, the Gambero Rosso.

The wines are sourced from a combination of their own 21 hectares of organically-farmed vineyards alongside 50 or so small growers, reflecting the tradition of a region where the co-operative model holds sway. This allows them to produce a wide range of wines from their modern cellars which straddle both the Germanic varieties found around the Abbey in the Isarco Valley, and the Italian varieties from growers further south around Bolzano.

The high altitude (up to 750 metres) and resulting luminescence, cool nights and long growing season can lend the wines from Alto Adige a

clarity and precision  
unmatched elsewhere in Italy,  
which isn't to say the wines are  
delicate – the long growing  
season, largely granite soils  
and miniscule yields per vine  
ensures there is no shortage of  
concentration, especially from  
this winery.

Searching for a grape variety  
which is resistant to the frost  
and brings high yields, in 1929  
Kerner was bred by crossing  
Schiava and Riesling and is  
today widely planted in the  
Isarco Valley, forming 25% of  
this winery's production. This is  
vinified and aged in stainless  
steel tank to preserve  
freshness and aroma. Peaches,  
apricots, and notes of almond  
and tangerine on the nose.  
Very lively, juicy, and sleek on  
the palate, with a mineral-rich  
finish. Drink with lighter fish  
dishes and fantastic with Thai  
and Vietnamese food.

