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## FRANZ GOJER KERNER 'KARNEID'

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**Region:** Alto Adige, Italy

**Appellation:** Südtiroler Kerner DOC

**Vineyard Site:** Karneid

**Grapes:** 100% Kerner

**Farming:** Sustainable

**Age of vines:** Planted in 2008

**Altitude, Aspect, & Soil Type:** 650 M, W Facing, Porphyry (volcanic)

**Typical Harvest Time:** First week of September for lower portion of vineyard, 3 weeks later for upper portion

**Maceration & Fermentation:** 10 hours maceration, controlled low temperature fermentation in stainless steel with selected yeasts

**Aging:** Aged in stainless steel for 7 months, 5 months on the lees

**Finishing:** Sterile Filtered

**Production:** 5,000 bottles annually

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### Notes from Oliver:

Gojer's estate, Glögglhof, is right in the middle of the St. Magdalena hill, a perfect amphitheater just North-East of the city of Bolzano. Franz, the 5th generation to make wine at Glögglhof, is one of the 'gang of four,' a group of fine small producers from the Alto Adige who share a philosophy of winemaking: very expressive, very typical, very well-made wines.

Karneid, the vineyard site, is a high-altitude plot on the other side of the valley from the winery. Very aromatic, a distinctive pear-drop nose, with flower notes reminiscent of Riesling (Kerner is a cross between Riesling and Schiava). Very fresh acidity, bone dry, I would drink this as a dry aperitif or with all sorts of appetizers.