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## WEINGUT NIKLAS KERNER 'LUX'

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**Region:** Alto Adige, Italy

**Appellation:** Südtiroler Kerner DOC

**Grapes:** 100% Kerner

**Farming:** Integrated Pest Management

**Age of vines:** Planted between 1985 and 2010

**Altitude & Soil Type:** 460-510 M, calcareous gravel

**Typical Harvest Time:** End of September

**Maceration & Fermentation:** Controlled low temperature fermentation in stainless steel with selected yeasts

**Aging:** 5 months in stainless steel (80%) and 500 L barrels, on the lees

**Finishing:** Light filtration, no fining or cold stabilization

**Production:** 10,000 bottles annually

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### Notes from Oliver:

Dieter Sölva is a young winemaker from the tiny village of St. Nikolaus in the Alto Adige, high up on the west side of a majestic valley that leads north through the Dolomites. Many of my favorite Italian white wines come from the Alto Adige, the German-speaking region in the far north-east of Italy, just south of the Austrian border. Dieter is a graduate of the famous enology school at San Michele, as was his father before him.

Kerner is a hybrid grape, bred in Germany from Trollinger (Schiava Grossa) and Riesling, and are quite close to Riesling in flavor. Dieter Soelva's father, a well-known viticultural consultant in the Alto Adige, brought the variety from Germany in the 1970s. Thus, the Niklas family vines are the oldest Kerner vines in the region. Dieter's bottlings are vivid, minerally, and as Jancis Robinson rightly observes, show a distinctive herbal quality.