

M E R O S E

CUVÉE ROSÉ 2020

Merlot, Cabernet Sauvignon, Lagrein

First vintage 2019

TERROIR:

Site	Settequerce, Terzano
Altitude	270 m a.s.l.
Soil	Porphyry weathered soil
Hillside	south west facing slope
Slope	10%
Pruning system	Guyot
Vines/hectare	6000 pc/ ha
Yield/hectare	65 hl/ha
Harvest	Mid of october

Year 2020:

In April and May there was stable spring weather with lots of sunshine and mild temperatures. July was pretty even at first, but the hottest days of summer came towards the end. In September, the summer seemed to be extending, there were still many days with almost 30 degrees. Only in the last few days did a striking cold front ensuring a lasting cooling. October was out of line in terms of temperature; while most of the other months were too warm, the temperatures in October were below average.

VINIFICATION:

Vinification:	saignée method, i.e. bleeding off a proportion of wine after only short contact with the skins, fermentation in steel tank
Maturation:	aging in steel tank
Bottled:	3.000 bottles in March 2021

ANALYTICAL DATA

Alcohol	12,0 % vol
Residual sugar	1,5 g/l
Acidity	6,0 g/l

Tasting Notes:

Color: bright, shiny salmon pink
Nose: fragrant bouquet, aromas of strawberries and cherry, subtle spice of thyme and oregano, creamy notes of green tea
Palate: fresh and fruity, crisp acidity, good structure, nice drinking flow
Aging potential: 3 years
Serving temperature: 11-13°C
Pairing suggestions: South Tyrolean bacon with bread „Schüttelbrot“



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