

# C O S M A S

## SAUVIGNON BLANC 2022

First vintage 2003

### Terroir:

Location	Settequerce Terlano, Auna di Sotto Renon, Ackpfeif Lana
Altitude	270 to 700 m a.s.l.
Soil	porphyry weathered soil
Hillside	south, south-east facing
Slope	10-25%
Pruning system	Guyot
Vines/hectare	6000 pc/ha
Yield/hectare	65 hl/ha
Harvest	end of august

### Year 2022:

Stable spring weather, lots of sunshine and mild temperatures were followed by a hot and dry summer. These high temperatures continued into fall: there were still many days with almost 30 degrees. Only in the last few days of September did a striking cold front ensure a lasting cooling.

### Vinification:

Vinification:	Fermentation in stainless steel tanks
Maturation:	Stainless steel tanks for 7 months
Bottled:	25.000 bottles in March 2023

### Analytical data:

Alcohol	13 % Vol.
Residual sugar	1,2 g/l
Acidity	6,11 g/l

### Tasting notes:

Color: bright straw-yellow with greenish glimmer.

Aroma: multi-faceted, aromatic and elegant notes of gooseberry and elderflower with subtle nettle and medlar aromas.

Flavor: pithy, dry structure, with minerally-juicy notes fortified by a pleasant, fresh acidity. Stimulating, salivating finish.

The COSMAS 2022 is best enjoyed with shellfish and crustaceans such as sushi or smoked salmon

Aging potential: 5 years

Optimal serving temperature: 11-13°C



  
*Kornell*