

# C O S M A S

## SAUVIGNON BLANC 2019



First vintage 2003

### TERROIR

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

### VINIFICATION

Vinification :	Fermentation in stainless steel tanks
Maturation:	in stainless steel tanks for 5 months
Bottled:	25.000 bottles in March 2020

### ANALYTICAL DATA

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

### TASTING NOTES

Color: Pale straw yellow with greenish hues.  
Aroma: Complex and aromatic with notes of gooseberries, ripe fruits and a light nettle aroma backdrop.  
Flavour: Dry structure, mineral notes and a pleasing acidity, juicy with stimulating bitter nuances in the finish.  
Food recommendations: Delicious with shellfish and crustaceans  
Serving suggestions: lightly chilled, 11-13°C



*Kornell*

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