

# C O S M A S

## SAUVIGNON BLANC 2022

First vintage 2003

### TERROIR:

Origin	Settequerce Terzano, Auna di Sotto Renon, Ackerfeld 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:

In spring was stable spring weather with lots of sunshine and mild temperatures. The summer was hot and dry. 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.

### VINIFICATION:

Vinification:	Fermentation in stainless steel tanks
Maturation:	in stainless steel tanks for 5 months
Bottled:	25.000 bottles in March 2022

### ANALYTICAL DATA:

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

Flavor: Dry structure, mineral notes and a pleasing acidity, juicy with stimulating bitter nuances in the finish.

Food recommendations: Delicious with shellfish and Crustaceans such as sushi or smoked salmon

Serving suggestions: lightly chilled, 11-13°C



*Kornell*

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