

# DAMIAN

## GEWÜRZTRAMINER 2019



First vintage 2007

### TERROIR

Site	Settequerce/Terlano
Altitude	300 m a.s.l
Soil	Porphyry weathered soil
Hillside	South facing slope
Slope	15-20 %
Pruning system	Guyot
Vines/hectare	6000 pc/ha
Yield/hectare	65 hl/ha
Harvest	end of september

### VINIFICATION

Vinification :	Fermentation in stainless steel tanks
Maturation:	in stainless steel tanks for 5 months
Bottled:	10.000 bottles in March 2020

### ANALYTICAL DATA

Alcohol	13,5 % vol
Residual sugar	4,4 g/l
Acidity	4,6 g/l

### TASTING NOTES

Color: clear bright golden yellow  
Nose: complex fruity aromas of ripe apricot, orange zest, some dry fruit and marzipan, and a lingering hint of rose and cinnamon  
Palate: full, elegant, lively freshness, juicy fullness, light notes of bitter almond in the finish  
Aging potential: 5 years  
Serving temperature: 11-13°C  
Pairing suggestions: Asian cuisine, curries and South Tyrolean bacon



*Kornell*

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