

DAMIAN

GEWÜRZTRAMINER 2024

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

Year 2024:

It was a difficult but promising wine year.

The cool and rainy spring led to delayed flowering.

Our daily work in the vineyard was characterised by hard work and diligence. As a result, we were able to harvest slightly less, but high-quality grapes. Our winemaker Marco Chisté is also optimistic.

The year 2024 will bring us aromatic & varietal white wines as well as slightly fruity, elegant red wines.

Vinification:

Vinification:	Fermentation in stainless steel tanks
Maturation:	in stainless steel tanks for 6 months
Bottled:	10.000 bottles in March 2025

Analytical data:

Alcohol	12,5 % Vol.
Residual sugar	2,7 g/l
Acidity	5,3 g/l

Tasting notes:

Color: clear bright golden yellow

Nose: deep, fruity aromas of orange peel, some dried fruit and marzipan, a hint of rose fragrance and cinnamon in the finish

Palate: invitingly drinkable, juicy fullness, full body and fresh, stimulating finish

Pairing suggestions: shellfish, Asian cuisine, curry dishes, South Tyrolean bacon, smoked sausages and rice pudding ...

Aging potential: 5 years

Serving temperature: 11-13°C



Kornell 

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