GRIS

PINOT GRIGIO 2019

First vintage

2015



KORNELL

Site Pianizza di Sopra, Caldaro

Altitude 350 to 400 m a.s.l

Soil gravelly soil with a high proportion of clay

Hillside South-east facing slope

Slope 15% Pruning system Guyot Vines/hectare 6000 Yield/hectare 50 hl

Harvest beginning of september

VINIFICATION

Vinification : Fermentation in stainless steel tanks Maturation: Fermentation in stainless steel tanks for 5 months

Bottled: 15.000 bottles in March 2020

ANALYTICAL DATA

Alcohol 12,5 % vol Residual sugar 2,4 g/l Acidity 5,9 g/l

TASTING NOTES

Color: bright yellow with amber highlights

Nose: pronounced fruity aromas of Bosc pear and

yellow peach, coconut and hay flowers

Palate: full-flavored, well structured and elegant with a lively freshness, juicy fullness and vibrant

minerality

Aging potential: 5 years Serving temperature: 11-13°C

Pairing suggestions: cheese dumplings,

spinach ravioli, wildfowl dishes

