

vigna K R E S S F E L D

MERLOT RISERVA 2019

First vintage 2013

Terroir:

Site	Kressfeld, Settequerce, Terlano
Altitude	280 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South-west facing slope
Slope	10%
Pruning system	Guyot
Vines/hectare	6000 pc/ ha
Yield/hectare	40 hl/ha
Harvest	end of October

Vintage 2019:

An above-average warm winter is followed by a damp and cool spring and a midsummer early summer with only sparse rainfall. Heavy hailstorms at the beginning of August were recorded in the area around Bolzano. The summer was hot and dry. At the beginning of the harvest it was not very humid for a short time, but then the weather was ideal. The great challenges of the year were then rewarded with a good vintage.

Vinification:

Vinification:	Fermentation in small barrels for 25 days
Maturation:	aging in new oak (barrique) for 18 months, aging in bottle for 24 months
Bottled:	4.000 bottles in September 2021

Analytical data:

Alcohol	13,5 % vol
Residual sugar	0,3 g/l
Acidity	5,67 g

Tasting Notes:

Color: dark ruby red

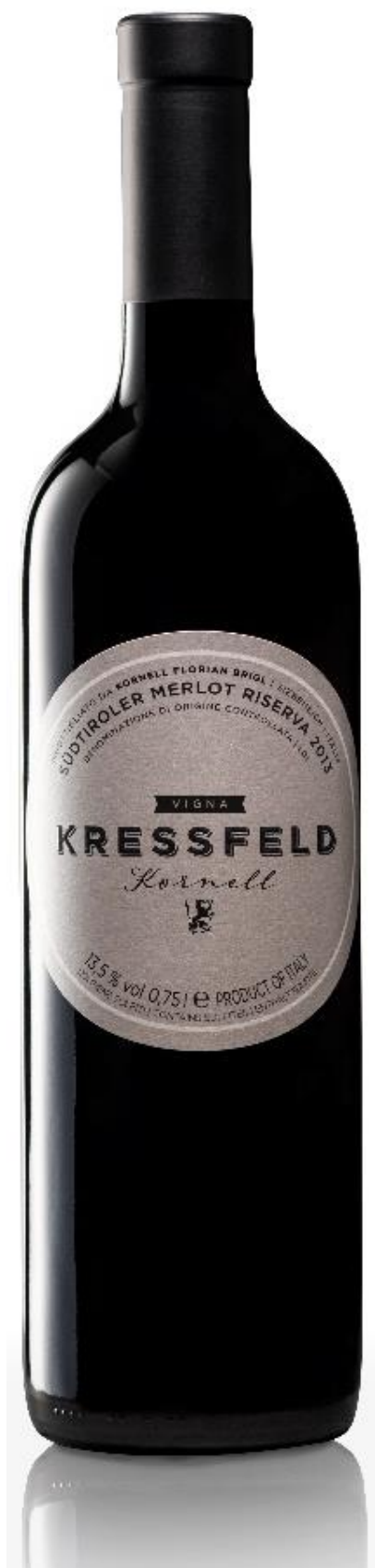
Nose: complex aromas of ripe plums, spicy with notes of chocolate, tobacco, and eucalyptus

Palate: harmonious structure with plenty of elegance and velvety richness, refined soft tannins, surprisingly fresh finish

Pairing suggestions: meat dishes, Angus beef fillet with pepper sauce, Fiorentina, T-bone steak ...

Aging potential: 20 years

Serving temperature: 16-18°C



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