

# M E R O S E

## CUVÉE ROSÉ 2019

Merlot, Cabernet Sauvignon, Lagrein

First vintage 2019

### TERROIR

Site	Settequerce, Terzano
Altitude	270 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	65 hl/ha
Harvest	middle of october

### VINIFICATION

Vinification : saignée method, i.e. bleeding off a proportion of wine after only short contact with the skins, fermentation in steel tank

Maturation: aging in steel tank

Bottled: 3.000 bottles in March 2020

### ANALYTICAL DATA

Alcohol	12,5 % vol
Residual sugar	1,5 g/l
Acidity	6,0 g/l

### Tasting Notes:

Color: bright, shiny salmon pink

Nose: fine, fragrant bouquet of sweet berries like strawberry and cherry, light note of thyme.

Palate: dry, fruity and fresh with a nice balance between lively crisp acidity and a creamy note of tangerine and green tea, great structure.

Aging potential: 3 years

Serving temperature: 11-13°C

Pairing suggestions: South Tyrolean bacon with bread „Schüttelbrot“



*Kornell*

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