

# M E R O S E

## CUVÉE ROSÉ 2024

Merlot, Cabernet Sauvignon, Lagrein

First vintage 2019

### Terroir:

Site	Settequerce, Terlano
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	Mid of october

### 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: 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 2025

### Analytical data:

Alcohol 12,5 % vol

Residual sugar 1,9 g/l

Acidity 6,0 g/l

### Tasting Notes:

Color: bright, shiny salmon pink

Nose: intense aromas of strawberries and raspberries,

subtle spicy notes of thyme and oregano, a hint of rose petals

Palate: fresh and fruity, crisp acidity,

good structure, nice drinking flow

Pairing suggestions: Mozzarella with ripe tomatoes,

pasta dishes, freshwater fish, South Tyrolean speck,

pizza, boiled beef ...

Aging potential: 3 years

Serving temperature: 11-13°C



*Kornell* 

WEINGUT | TENUTA

WINERY KORNELL – FLORIAN BRIGL – VIA COSMA E DAMIANO 6  
39018 SETTEQUERCE/TERLANO – ITALY – WWW.KORNELL.IT