



K O R N E L L
FLORIAN BRIGL



Oberberg

Sauvignon blanc selection 2016

First vintage 2011

Terroir:

Eppan Berg - Überetsch

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|----------------|--|
| Altitude | 550 m.a.s.l. |
| soil | gravelly soil with a high proportion of clay |
| Hillside | south facing |
| Slope | 10 % |
| Pruning system | Guyot |
| Vines/hectare | 6000 St/ha |
| Age of vines | 10 years |
| Yield/hectare | 50 hl/ha |
| Harvest | End of September |

Vintage:

2016 we experienced a very hot, rather dry early summer that lasted until August, after it became a little cooler. In late autumn there was abundant rain, which brought a wonderfully intense fruit and perfect ripeness.

Vinifizierung:

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|---------------|--|
| Vinification: | Fermentation in stainless steel tanks |
| Maturation: | in stainless steel barrels for 6 months followed by 5 months of bottle aging |
| Bottled: | 4.000 bottles on May 2017 |

Analytical data:

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|----------------|-------------|
| Alcohol | 13,5 % Vol. |
| Residual sugar | 1,5 g/l |
| Acidity | 6,3 g/l |

Tasting notes and food companions:

Color: pale straw yellow with greenish hues.

Aroma: notes of elder and fresh stinging nettle, various intense notes of exotic fruits like mango and papaya.

Flavour: complex, elegant, fine with a pleasing acidity

Best enjoyed: An ideal accompaniment to many appetizers, fish dishes and cheeses.

Optimum maturity: 10-15 years

Service suggestions: 11-13 °C