

OBERBERG

SAUVIGNON BLANC 2018



First vintage 2011

Terroir:

Site	Appiano Monte - Oltradige
Altitude	550 m.a.s.l.
soil	gravelly soil with a high proportion of clay
Hillside	south-east 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

Vinification:

Vinification:	Fermentation in stainless steel tanks
Maturation:	in stainless steel barrels for 6 months followed by 5 months of bottle aging
Bottled:	6.000 bottles on September 2019

Analytical data:

Alcohol	13 % Vol.
Residual sugar	1,5 g/l
Acidity	6,2 g

Tasting Notes:

Color: bright straw yellow with greenish hues
Nose: multi-layered with notes of gooseberry, grapefruit, tomato leaves and a hint of mint and sage
Palate: full-bodied, complex, salty notes with pronounced fullness and elegance, very powerful and mineral in the finish
Aging potential: 15 years
Serving temperature: 12-14°C
Pairing suggestions: shellfish and crustaceans, light meats, grilled fish



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