

OBERBERG

SAUVIGNON BLANC 2022

First vintage 2011

Terroir:

Site	Appiano Monte - Oltreadige
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

Year 2022:

Stable spring weather, lots of sunshine and mild temperatures were followed by a hot and dry summer. These high temperatures continued into fall: there were still many days with almost 30 degrees. Only in the last few days of September did a striking cold front ensure a lasting cooling.

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 in September 2023

Analytical data:

Alcohol	13,5 % Vol.
Residual sugar	1,8 g/l
Acidity	6,44 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 mineraly in the finish
Pairing suggestions: shellfish and crustaceans, light meats, grilled fish
Aging potential: 15 years
Serving temperature: 12-14°C



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