

# STAFFES

## CABERNET SAUVIGNON 2017

Prima annata 2001

### **Terroir**

Origin	Tenuta Kornell – Siebeneich
Altitude	250 to 320 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South west facing slope
Slope	10 to 30 %
Pruning system	Guyot
Vines/hectare	6000
Yield/hectare	45 hl/ha
Harvest	Mid October

### **Vintage 2017**

A year of challenges. Dry periods and frost in April, as well as tropical nights and hot periods in summer, and again and again a lot of rain and hail in autumn. The yield is up to 15% less than last year. The harvest began on August 25<sup>th</sup>, 2 weeks earlier than the year before, the difference between day and night were enough. In the end we achieved a good vintage and are satisfied.

### **Vinification**

Vinification:	Fermentation in wooden casks for 25 days
Maturation:	Malolactic fermentation and reaping for 12 months in barrique , 12 months bottle aging
Bottled :	4.000 bottles in march 2019

### **Analytic Data:**

Alcol	13,5 % vol.
Residual sugar	1,9 g/l
Acidity	5,0 g/l

### **Tasting notes an food companions:**

Color: dense ruby red  
Nose: intense fruity aromas of blueberry, blackberry and cassis with spicy notes such as pepper, juniper and laurel, and slightly roasted aromas  
Palate: complex structure with pleasant fullness and firm tannins, long and persistent finish  
Aging potential: 15 years  
Serving temperature: 16-18°C  
Pairing suggestions: grilled red meats, venison ragout, steaks



  
*Kornell*

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