

STAFFES

MERLOT RISERVA 2016

Prima annata 2001

Terroir

Site	Tenuta Kornell - Siebeneich
Altitude	250-320 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South facing slope
Slope	10 %
Pruning system	Guyot
Vines/hectare	6500
Yield/hectare	45 hl/ha
Harvest	beginning October

Vinification

Vinification:	Fermentation in wooden casks for 25 days
Maturation:	Malolactic fermentation and ripening for 12 months in barrique , 12 months bottle aging
Bottled :	12.000 bottles in march 2018

Analytic Data:

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

Tasting notes an food companions:

Color: dark ruby red
Nose: fruity aromas of plum and wild berries with notes of chocolate, mocha, dried mint, graphite and a hint of smoke
Palate: full-flavored, velvety, soft tannins, harmoniously juicy with a stimulating finish
Aging potential: 15 years
Serving temperature: 16-18°C
Pairing suggestions: roast veal, grilled red meats, wild boar ragout, truffle dishes



Kornell

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