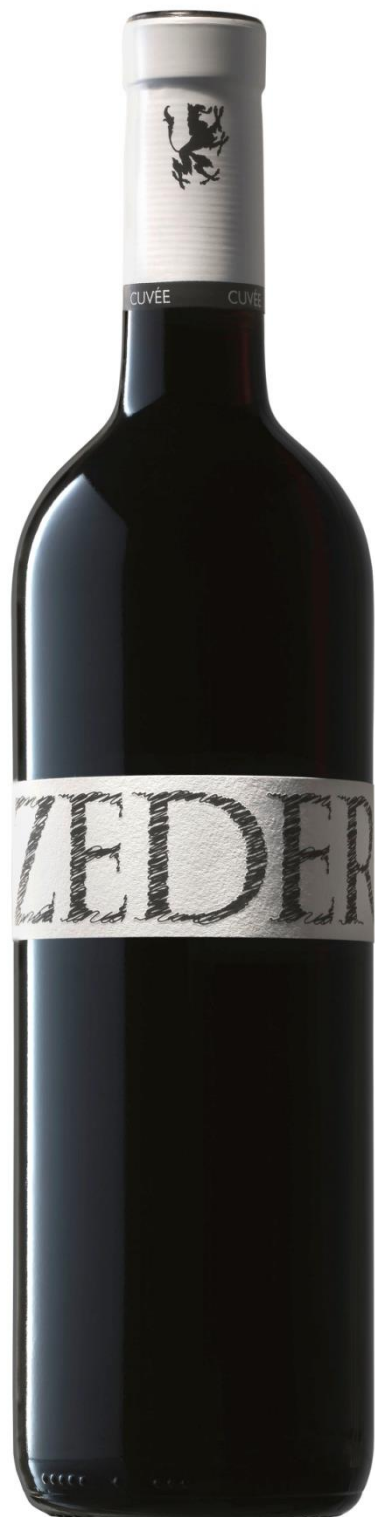




K O R N E L L
F L O R I A N B R I G L



Zeder

Merlot, Cabernet, Lagrein 2016

First vintage 2003

Terroir:

Appiano monte

Altitude	270 - 320 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South facing
Slope	0 - 15 %
Pruning system	Guyot, Pergola
Vines/hectare	3300 - 6000
Yield/hectare	50 hl
Harvest	End of September

Vintage:

2016, a great vintage, a year of sun and light, temperature has been high, hot summer. Annate così regalano frutta e maturazione straordinaria. But there have been also challenges, especially the drought and heat in summer and then a rainy period during the harvest.

Vinification:

Fermentation:	Fermented in stainless steel tanks for 15-18 days
Maturation:	6-8 months in large wooden casks 50 hl then 2 months bottle again
Bottled:	20.000 on July 2016

Analisi:

Alcool	13 % vol.
Zuccheri residui	2,0 g/l
Acidità	5,0 g/l

Tastin notes:

Color: Fresh, dark ruby red.

Aroma: Spicy notes with green pepper, fruity with black berries, floral with the aroma of violets, as well as a hint of green paprika.

Flavor: Elegant structure with robust tannins, powerful and full bodied with a long finish.

Best enjoyed: With grilled meats, roasts and ripened cheese.

Serving temperature 16-18° C