

ZEDER

CUVÉE RED 2017

Merlot, Cabernet Sauvignon, Lagrein

First vintage 2003

TERROIR

Site	Settequerce, Terlano
Altitude	270 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South-west facing
Slope	10%
Pruning system	Guyot
Vines/hectare	6000 pc/ ha
Yield/hectare	65 hl/ha
Harvest	beginning of october

VINIFICATION

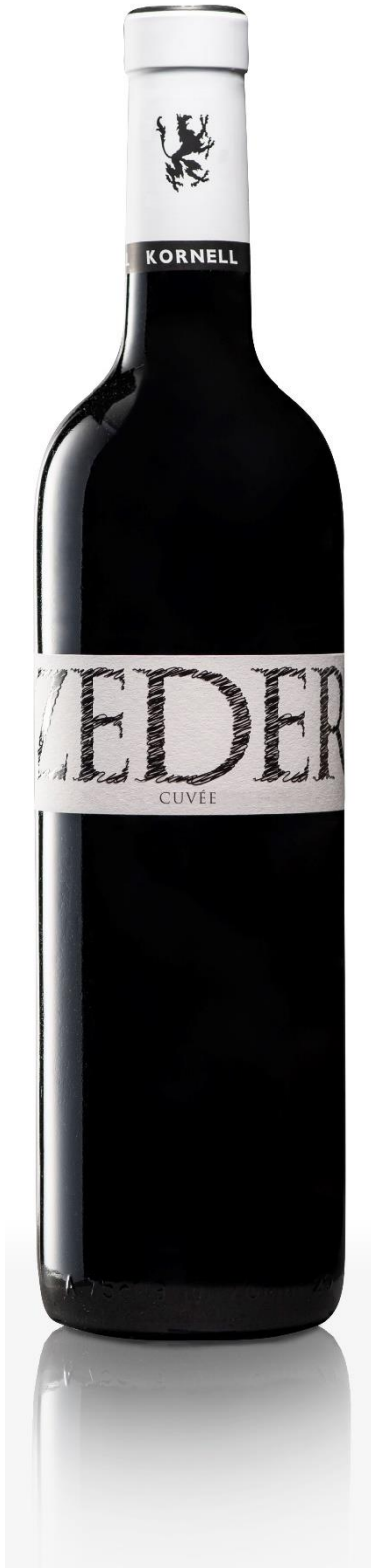
Vinification :	Fermentation in stainless steel tanks and big barrels
Maturation:	aging in big barrels for 12 months
Bottled:	35.000 bottles in December 2018

ANALYTICAL DATA

Alcohol	13 % vol
Residual sugar	1,5 g/l
Acidity	6,3 g

Tasting Notes:

Color: lush ruby red
Nose: elegant, fruity aromas of red berries, cherry and raspberry with balsamic notes, some chocolate and violet, and a hint of tobacco in the finish
Palate: inviting with elegant tannins, playful freshness and fullness, juicy and highly quaffable
Aging potential: 7 years
Serving temperature: 16-18°C
Pairing suggestions: cold cuts, spicy Mediterranean starters, roasted and braised red meats




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