

# GRIS

## PINOT GRIGIO 2020



First vintage 2015

### TERROIR:

Site	Pianizza di Sopra, Caldarò
Altitude	350 to 400 m a.s.l
Soil	gravelly soil with a high proportion of clay
Hillside	South-east facing slope
Slope	15%
Pruning system	Guyot
Vines/hectare	6000
Yield/hectare	50 hl
Harvest	Early September

### Year 2020:

In April and May there was stable spring weather with lots of sunshine and mild temperatures. July was pretty even at first, but the hottest days of summer came towards the end. In September, the summer seemed to be extending, there were still many days with almost 30 degrees. Only in the last few days did a striking cold front ensuring a lasting cooling. October was out of line in terms of temperature; while most of the other months were too warm, the temperatures in October were below average.

### VINIFICATION:

Vinification :	Fermentation in stainless steel tanks
Maturation:	in stainless steel tanks for 5 months
Bottled:	15.000 bottles in March 2021

### ANALYTICAL DATA:

Alcohol	12,5 % vol
Residual sugar	1,6 g/l
Acidity	5,57 g/l

### TASTING NOTES:

Color: bright yellow with amber highlights  
Nose: pronounced fruity aromas of Bosc pear and yellow peach, coconut and hay flowers  
Palate: full-flavored, well structured and elegant with a lively freshness, juicy fullness and vibrant minerality  
Aging potential: 5 years  
Serving temperature: 11-13°C  
Pairing suggestions: cheese dumplings, spinach ravioli, wildfowl dishes



*Kornell*

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