

# OBERBERG

## SAUVIGNON BLANC 2019



First vintage 2011

### **Terroir:**

Site	Appiano Monte - Oltradige
Altitude	550 m.a.s.l.
soil	gravelly soil with a high proportion of clay
Hillside	south-east facing
Slope	10 %
Pruning system	Guyot
Vines/hectare	6000 St/ha
Age of vines	10 years
Yield/hectare	50 hl/ha
Harvest	End of September

### **Year 2019:**

An above-average warm winter is followed by a damp and cool spring and very hot early summer with only scant rainfall. Heavy hailstorms at the beginning of August were recorded in the area around Bolzano.

The summer was hot and dry. At the beginning of the harvest it was adversely humid for a short period of time, but afterwards the weather was ideal. The challenges of the year were then rewarded with a good vintage.

### **Vinification:**

Vinification:	Fermentation in stainless steel tanks
Maturation:	in stainless steel barrels for 6 months followed by 5 months of bottle aging
Bottled:	6.000 bottles on September 2019

### **Analytical data:**

Alcohol	13 % Vol.
Residual sugar	1,2 g/l
Acidity	6,63 g

### **Tasting Notes:**

Color: bright straw yellow with greenish hues

Nose: multi-layered with notes of gooseberry, grapefruit, tomato leaves and a hint of mint and sage

Palate: full-bodied, complex, salty notes with pronounced fullness and elegance, very powerful and mineral in the finish

Aging potential: 15 years

Serving temperature: 12-14°C

Pairing suggestions: shellfish and crustaceans, light meats, grilled fish



*Kornell*

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