

# STAFFES

## LAGREIN RISERVA 2018

First vintage 2006

### **Terroir**

Site	Tenuta Kornell - Siebeneich
Altitude	270 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South west facing slope
Slope	10 %
Pruning system	Guyot
Vines/hectare	6500
Yield/hectare	45 hl/ha
Harvest	beginning of October

### **Year 2018**

The year started with an early bloom. The summer was hot and dry. At the beginning of the harvest of the early-ripening varieties, humid and warm weather presented us with some challenges. Ideal autumn weather from mid-September ensured optimal ripening and aroma development of the grapes especially at higher altitudes. 2018 surprised with promising white wines and extraordinary red wines.

### **Vinification**

Vinification:	Fermentation in wooden casks for 25 days
Maturation:	Malolactic fermentation and ripening for 12 months in barrique, 12 months bottle aging
Bottled :	6.000 bottles in march 2020

### **Analytic Data:**

Alcol	13 % vol.
Residual sugar	1,5 g/l
Acidity	5,7 g/l

### **Tasting notes an food companions:**

Color: dark ruby red  
Nose: intense and complex fruity aromas of heart cherry and blueberry with floral notes of Alpine prunella and violet and spicy notes of dark chocolate and licorice  
Palate: creamy structure, full-flavored, velvety tannins, with a fresh acidity, complex and persistent with a lively aftertaste  
Aging potential: 15 years  
Serving temperature: 16-18°C  
Pairing suggestions: braised dishes, beef olive, rack of lamb, pecorino cheese



  
*Kornell*

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