

STAFFES

LAGREIN RISERVA 2019

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 2019:

An above-average warm winter is followed by a damp and cool spring and a midsummer early summer with only sparse 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 not very humid for a short time, but then the weather was ideal. The great challenges of the year were then rewarded with a good vintage.

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:

Alcohol	13 % vol.
Residual sugar	2,3 g/l
Acidity	5,48 g/l

Tasting notes and food companions:

Colour: 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 liquorice
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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