

STAFFES

MERLOT RISERVA 2018

First vintage 2001

Terroir:

Site	Tenuta Kornell – Siebeneich
Altitude	250-320 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South facing slope
Slope	10 %
Pruning system	Guyot
Vines/hectare	6500
Yield/hectare	45 hl/ha
Harvest	beginning October

Vintage 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:	12.000 bottles in march 2019

Analytic Data:

Alcohol	14,0 % vol.
Residual sugar	0,4 g/l
Acidity	5,57 g/l

Tasting notes and food companions:

Colour: dark ruby red
Nose: fruity aromas of plum and wild berries with notes of chocolate, mocha, dried mint, graphite and a hint of smoke
Palate: full-flavored, velvety, soft tannins, harmoniously juicy with a stimulating finish
Aging potential: 15 years
Serving temperature: 16-18°C
Pairing suggestions: roast veal, grilled red meats, wild boar ragout, truffle dishes



Kornell

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