

M E R O S E

CUVÉE ROSÉ 2025

Merlot, Cabernet Sauvignon, Lagrein

First vintage 2019

Terroir:

Site	Siebeneich, Terlano; Bozen Dorf
Altitude	270 m a.s.l.
Soil	Porphyry weathered soil
Hillside	south west facing slope
Slope	10%
Pruning system	Guyot
Vines/hectare	6000 pc/ ha
Yield/hectare	65 hl/ha
Harvest	Mid of october

Year 2025:

We look back on a demanding yet highly promising 2025 vintage.

After a mild winter and early flowering, the season was shaped by marked climatic contrasts, particularly during the summer, when alternating cool and hot periods required close attention in the vineyard.

Thanks to careful vineyard management, meticulous handwork and targeted yield control, we were able to harvest healthy grapes of excellent quality. The harvest started earlier than usual and was carried out swiftly and selectively.

The 2025 vintage points to fresh, precise white wines with vibrant aromatics, alongside elegant, juicy red wines with fine structure – very much in the style of Weingut Kornell.

Vinification:

Vinification:	saignée method, i.e. bleeding off a proportion of wine after only short contact with the skins, fermentation in steel tank
Maturation:	aging in steel tank
Bottled:	3.000 bottles in March 2026

Analytical data:

Alcohol	12,0 % vol
Residual sugar	1,8 g/l
Acidity	5,6 g/l

Tasting Notes:

Color: bright, shiny salmon pink

Nose: intense aromas of strawberries and raspberries,

subtle spicy notes of thyme and oregano, a hint of rose petals

Palate: fresh and fruity, crisp acidity,

good structure, nice drinking flow

Pairing suggestions: Mozzarella with ripe tomatoes,

pasta dishes, freshwater fish, South Tyrolean speck,

pizza, boiled beef ...

Aging potential: 3 years

Serving temperature: 11-13°C



Kornell 

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