

# STAFFES

## CABERNET SAUVIGNON 2022

First vintage 2001

### Terroir:

Origin	Tenuta Kornell – Siebeneich
Altitude	250 to 320 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South west facing slope
Slope	10 to 30 %
Pruning system	Guyot
Vines/hectare	6000
Yield/hectare	45 hl/ha
Harvest	Mid October

### Year 2022:

In spring was stable spring weather with lots of sunshine and mild temperatures. The summer was hot and dry. In September, the summer seemed to be extending, there were still many days with almost 30 degrees. Only in the last few days did a striking cold front ensuring a lasting cooling.

### Vinification:

Vinification:	Fermentation in wooden casks for 25 days
Maturation:	Malolactic fermentation and repining for 12 months in barrique, 14 months bottle aging
Bottled:	4.000 bottles in march 2024

### Analytic Data:

Alcohol	13,5 % vol.
Residual sugar	0,5 g/l
Acidity	5,82 g/l

### Tasting notes and food companions:

Colour: dense ruby red  
Nose: intense fruity aromas of blueberry, blackberry and cassis with spicy notes such as pepper, juniper and laurel, and slightly roasted aromas  
Palate: complex structure with pleasant fullness and firm tannins, long and persistent finish  
Pairing suggestions: grilled red meats, venison ragout, steaks  
Aging potential: 15 years  
Serving temperature: 16-18°C



Kornell 

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