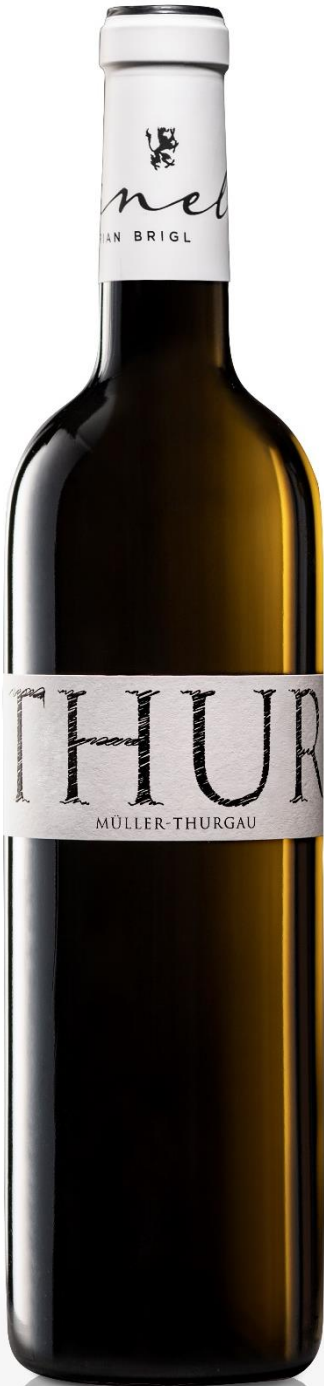


THUR

MÜLLER-THURGAU 2020



First vintage 2009

TERROIR

Origin	Renon
Altitude	700 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South facing
Slope	10-25%
Pruning system	Guyot
Vines/hectare	6000 pc/ha
Yield/hectare	65 hl/ha
Harvest	Mid of September

Year 2020

In April and May there was stable spring weather with lots of sunshine and mild temperatures. July was pretty even at first, but the hottest days of summer came towards the end. 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. October was out of line in terms of temperature; while most of the other months were too warm, the temperatures in October were below average.

VINIFICATION

Vinification :	Fermentation in stainless steel tanks
Maturation:	in stainless steel tanks for 5 months
Bottled:	3.000 bottles in March 2021

ANALYTICAL DATA

Alcohol	12,5 % vol
Residual sugar	0,3 g/l
Acidity	5,95 g/l

TASTING NOTES

Color: Pale straw yellow with greenish hues.

Aroma: intense fruit aromas of apple and peach, nettle and dried hay flower, a hint of gooseberry and elderflower in the finish

Flavour: classy and crisp with lively acidity, salty and minerally, full-bodied and inviting with a lively freshness in the finish

Food recommendations: egg tagliatelle with asparagus, trout, fresh South Tyrolean goat cheese with herbs

Serving suggestions: lightly chilled, 10-12°C



Kornell

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