

C O S M A S

SAUVIGNON BLANC 2021

First vintage 2003

TERROIR:

Origin	Settequerce Terzano, Auna di Sotto Renon, Ackpfeif Lana
Altitude	270 to 700 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South, south-east facing
Slope	10-25%
Pruning system	Guyot
Vines/hectare	6000 pc/ha
Yield/hectare	65 hl/ha
Harvest	End of august

Year 2021:

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:	25.000 bottles in March 2021

ANALYTICAL DATA:

Alcohol	12,5 % vol
Residual sugar	2,3 g/l
Acidity	6,67 g/l

TASTING NOTES:

Color: Pale straw yellow with greenish hues.

Aroma: Complex and aromatic with notes of gooseberries, ripe fruits and a light nettle aroma backdrop.

Flavor: Dry structure, mineral notes and a pleasing acidity, juicy with stimulating bitter nuances in the finish.

Food recommendations: Delicious with shellfish and

Crustaceans such as sushi or smoked salmon

Serving suggestions: lightly chilled, 11-13°C



Kornell