

GRIS

PINOT GRIGIO 2023

First vintage 2015

Terroir:

Site	Pianizza di Sopra, Caldaro
Altitude	350 to 400 m a.s.l
Soil	gravelly soil with a high proportion of clay
Hillside	South-east facing slope
Slope	15%
Pruning system	Guyot
Vines/hectare	6000
Yield/hectare	50 hl
Harvest	Early September

Year 2023:

The year began mild and dry.
The following spring weeks were rainy and cool.
This was followed by a summer with three heatwaves and a truly golden autumn. The 2023 winegrowing year was characterised by extreme weather conditions.
In the end, effort and diligence in the vineyard were rewarded.
Our result: healthy and high-quality grapes.

Vinification:

Vinification:	Fermentation in stainless steel tanks
Maturation:	in stainless steel tanks for 6 months
Bottled:	15.000 bottles in March 2024

Analytical data:

Alcohol	12,5 % vol
Residual sugar	1,3 g/l
Acidity	5,24 g/l

Tasting notes:

Color: bright yellow with amber highlights
Nose: pronounced fruity aromas of Kaiser Alexander pears and yellow peach, scent of a freshly cracked coconut, a hint of hay flowers
Palate: full-flavored, well structured and elegant with a lively freshness, juicy fullness and vibrant minerality
Pairing suggestions: cheese dumplings, spinach ravioli, wildfowl dishes
Aging potential: 5 years
Serving temperature: 11-13°C




Kornell