

vigna K R E S S F E L D

MERLOT RISERVA 2016

First vintage 2013

TERROIR

Site	Kressfeld, Settequerce, Terlano
Altitude	280 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	40 hl/ha
Harvest	end of October

Vintage 2016

The growing season began very early, with a few frosty nights in April. The late spring was then rather cool and dry. The months of May and August brought a lot of rainfall. With the late summer came the weather change, perfect autumn weather ensured optimal ripening and very good aroma development.

Elegant and strong white wines with fresh acidity as well as structured, extraordinary red wines surprise.

VINIFICATION

Vinification :	Fermentation in small barrels von 25 days
Maturation:	aging in new oak (barrique) for 18 months, aging in bottle for 24 months
Bottled:	4.000 bottles in March 2018

ANALYTICAL DATA

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

Tasting Notes:

Color: dark ruby red

Nose: multi-layered aromas of ripe plum and cherry jam with spicy notes of chocolate, mint and tobacco, elegant roasted aroma and a surprising freshness

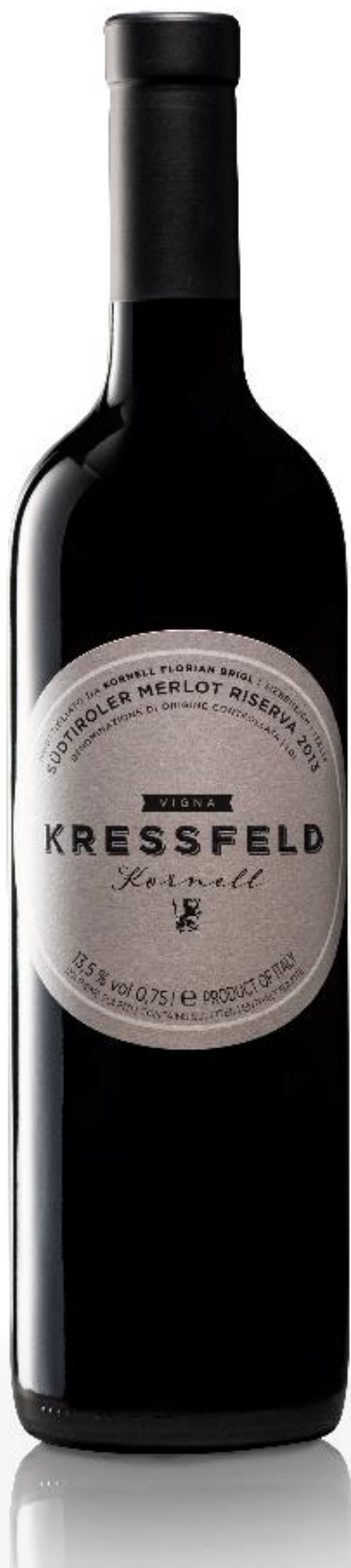
Palate: elegance and structure in harmony, subtle, soft tannins and a velvety fullness,

long and convincing finish

Aging potential: 20 years

Serving temperature: 16-18°C

Pairing suggestions: Angus beef fillet with pepper sauce, bistecca alla Fiorentina, T-bone steak



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