

vigna K R E S S F E L D

MERLOT RISERVA 2018

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 2018:

A year of challenges. Dry period and frost in April, as well as tropical nights and hot periods in summer, and again and again a lot of rain, hail in autumn, the yield is up to 15% less than in the previous year. Harvest began on August 25, 2 weeks earlier than the year before, the day and night differences in autumn were enough. In the end we were able to achieve a good vintage and are satisfied.

Vinification:

Vinification:	Fermentation in small barrels for 25 days
Maturation:	aging in new oak (barrique) for 18 months, aging in bottle for 24 months
Bottled:	4.000 bottles in September 2020

Analytical data:

Alcohol	14,5 % vol
Residual sugar	0,4 g/l
Acidity	5,5 g

Tasting Notes:

Color: dark ruby red

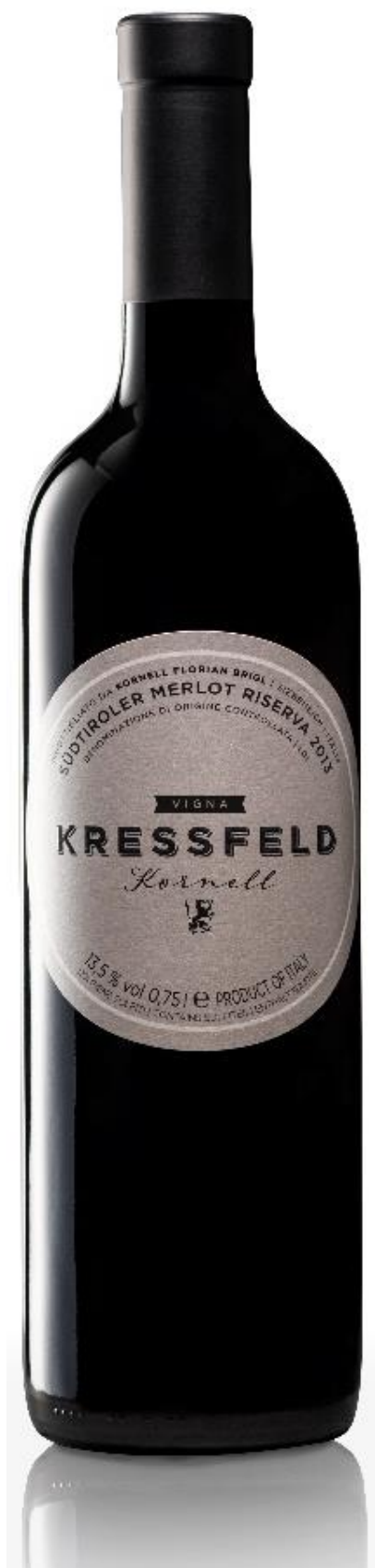
Nose: multi-layered aromas of ripe plum and cherry jam with spicy notes of chocolate, mint and tobacco, elegant roasted aroma and a surprising freshness

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

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

Aging potential: 20 years

Serving temperature: 16-18°C




Kornell