

MARITH

PINOT NERO 2021

First vintage 2008

TERROIR

Site	Mazzon, Caldaro
Altitude	250 m a.s.l.
Soil	gravelly soil with a high proportion of clay
Hillside	west facing slope
Slope	10%
Pruning system	Guyot
Vines/hectare	6000 pc/ ha
Yield/hectare	65 hl/ha
Harvest	Mid of September

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 big barrels
Maturation:	aging in big barrels for 6 months
Bottled:	15.000 bottles in April 2021

ANALYTICAL DATA

Alcohol	12,5 % vol
Residual sugar	1,3 g/l
Acidity	5,27 g/l

Tasting Notes:

Color: bright, lively ruby red
Nose: fruity, elegant aromas of berries, raspberry and strawberry, with delicate spice
Palate: fresh and stimulating with soft tannins, a lively acidity and juicy finish
Aging potential: 7 years
Serving temperature: 12-14°C
Pairing suggestions: pasta dishes, white meats, bacon dumplings, South Tyrolean charcuterie



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