

M E R O S E

CUVÉE ROSÉ 2023

Merlot, Cabernet Sauvignon, Lagrein

First vintage 2019

Terroir:

Site	Settequerce, Terlano
Altitude	270 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	65 hl/ha
Harvest	Mid of october

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:	saignée method, i.e. bleeding off a proportion of wine after only short contact with the skins, fermentation in steel tank
Maturation:	aging in steel tank
Bottled:	3.000 bottles in April 2024

Analytical data:

Alcohol	12,5 % vol
Residual sugar	1,5 g/l
Acidity	6,0 g/l

Tasting Notes:

Color: bright, shiny salmon pink
Nose: intense aromas of strawberries and raspberries, subtle spicy notes of thyme and oregano, a hint of rose petals
Palate: fresh and fruity, crisp acidity, good structure, nice drinking flow
Pairing suggestions: Mozzarella with ripe tomatoes, pasta dishes, freshwater fish, South Tyrolean speck, pizza, boiled beef ...
Aging potential: 3 years
Serving temperature: 11-13°C



Kornell

