

STAFFES

LAGREIN RISERVA 2020

First vintage 2006

Terroir:

Site	Tenuta Kornell - Siebeneich
Altitude	270 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South west facing slope
Slope	10 %
Pruning system	Guyot
Vines/hectare	6500
Yield/hectare	45 hl/ha
Harvest	beginning of October

Year 2020:

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 wooden casks for 25 days
Maturation:	Malolactic fermentation and ripening for 12 months in barrique 12 months bottle aging
Bottled:	6.000 bottles in march 2021

Analytic Data:

Alcohol	13,5 % vol.
Residual sugar	1,9 g/l
Acidity	5,48 g/l

Tasting notes and food companions:

Colour: dark ruby red
Nose: intense and complex fruity aromas of heart cherry and blueberry with floral notes of Alpine prunella and violet and spicy notes of dark chocolate and liquorice
Palate: creamy structure, full-flavored, velvety tannins, with a fresh acidity, complex and persistent with a lively aftertaste
Aging potential: 15 years
Serving temperature: 16-18°C




Kornell