

# STAFFES

## MERLOT RISERVA 2019

First vintage 2001

### **Terroir:**

Site	Tenuta Kornell – Siebeneich
Altitude	250-320 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South facing slope
Slope	10 %
Pruning system	Guyot
Vines/hectare	6500
Yield/hectare	45 hl/ha
Harvest	beginning October

### **Vintage 2019:**

The year started with an early bloom. The summer was hot and dry. At the beginning of the harvest of the early-ripening varieties, humid and warm weather presented us with some challenges. Ideal autumn weather from mid-September ensured optimal ripening and aroma development of the grapes especially at higher altitudes. 2018 surprised with promising white wines and extraordinary red wines.

### **Vinification:**

Vinification:	Fermentation in wooden casks for 25 days
Maturation:	Malolactic fermentation and ripening for 12 months in barrique, 12 months bottle aging
Bottled:	12.000 bottles in march 2019

### **Analytic Data:**

Alcohol	13,0 % vol.
Residual sugar	0,4 g/l
Acidity	5,57 g/l

### **Tasting notes and food companions:**

Colour: dark ruby red  
Nose: fruity aromas of plum and wild berries with notes of chocolate, mocha, dried mint, graphite and a hint of smoke  
Palate: full-flavored, velvety, soft tannins, harmoniously juicy with a stimulating finish  
Aging potential: 15 years  
Serving temperature: 16-18°C  
Pairing suggestions: roast veal, grilled red meats, wild boar ragout, truffle dishes



*Kornell*