

GRIS

PINOT GRIGIO 2022

First vintage 2015

Terroir:

Site	Pianizza di Sopra, Caldaro
Altitude	350 to 400 m a.s.l
Soil	gravelly soil with a high proportion of clay
Hillside	South-east facing slope
Slope	15%
Pruning system	Guyot
Vines/hectare	6000
Yield/hectare	50 hl
Harvest	Early September

Year 2022:

In spring was stable spring weather with lots of sunshine and mild temperatures. The summer was hot and dry. 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.

Vinification:

Vinification:	Fermentation in stainless steel tanks
Maturation:	in stainless steel tanks for 6 months
Bottled:	15.000 bottles in March 2023

Analytical data:

Alcohol	13% vol
Residual sugar	1,9 g/l
Acidity	5,22 g/l

Tasting notes:

Color: bright yellow with amber highlights
Nose: pronounced fruity aromas of Kaiser Alexander pears and yellow peach, scent of a freshly cracked coconut, a hint of hay flowers
Palate: full-flavored, well structured and elegant with a lively freshness, juicy fullness and vibrant minerality
Pairing suggestions: cheese dumplings, spinach ravioli, wildfowl dishes
Aging potential: 5 years
Serving temperature: 11-13°C




Kornell