

# vigna K R E S S F E L D

## MERLOT RISERVA 2017

First vintage 2013

### Terroir:

Site	Kressfeld, Settequerce, Terzano
Altitude	280 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	40 hl/ha
Harvest	end of October

### Vintage 2017:

A year of challenges. Dry period and frost in April, as well as tropical nights and hot periods in summer, and again and again a lot of rain, hail in autumn, the yield is up to 15% less than in the previous year. Harvest began on August 25, 2 weeks earlier than the year before, the day and night differences in autumn were enough. In the end we were able to achieve a good vintage and are satisfied.

### Vinification:

Vinification:	Fermentation in small barrels for 25 days
Maturation:	aging in new oak (barrique) for 18 months, aging in bottle for 24 months
Bottled:	4.000 bottles in September 2019

### Analytical data:

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

### Tasting Notes:

Color: dark ruby red

Nose: multi-layered aromas of ripe plum and cherry jam with spicy notes of chocolate, mint and tobacco, elegant roasted aroma and a surprising freshness

Palate: elegance and structure in harmony, subtle, soft tannins and a velvety fullness, long and convincing finish

Pairing suggestions: Angus beef fillet with pepper sauce, bistecca alla Fiorentina, T-bone steak

Aging potential: 20 years

Serving temperature: 16-18°C



  
*Kornell*