

M E R O S E

CUVÉE ROSÉ 2022

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 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: 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 March 2023

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: fragrant bouquet, aromas of strawberries and cherry, subtle spice of thyme and oregano, creamy notes of green tea

Palate: fresh and fruity, crisp acidity, good structure, nice drinking flow

Pairing suggestions: South Tyrolean bacon with bread „Schüttelbrot“

Aging potential: 3 years

Serving temperature: 11-13°C




Kornell