

C O S M A S

SAUVIGNON BLANC 2024

First vintage 2003

Terroir:

Location	Siebeneich, Terlano; Unterinn Renon; Ackpfeif Lana; Kampenn, Bolzano; Girlan
Altitude	310 to 650 m a.s.l.
Soil	Porphyry and calcareous weathered soils
Hillside	south, south-east facing
Slope	10-40%
Pruning system	Guyot
Vines/hectare	6000 pc/ha
Yield/hectare	65 hl/ha
Harvest	Early September

Year 2024:

It was a difficult but promising wine year.

The cool and rainy spring led to delayed flowering.

Our daily work in the vineyard was characterised by hard work and diligence. As a result, we were able to harvest slightly less, but high-quality grapes.

Our winemaker Marco Chisté is also optimistic.

The year 2024 will bring us aromatic & varietal white wines as well as slightly fruity, elegant red wines.

Vinification:

Vinification:	Fermentation in stainless steel tanks
Maturation:	Stainless steel tanks for 7 months
Bottled:	25.000 bottles in March 2025

Analytical data:

Alcohol	12,5 % Vol.
Residual sugar	2,1 g/l
Acidity	5,9 g/l

Tasting notes:

Color: bright straw-yellow

Aroma: elegant, aromatic notes of gooseberries,
elderflower and vineyard peaches

Flavor: juicy, dry structure, mineral notes with a hint of tropical fruit

Food pairing: Barley risotto with grey cheese, shellfish and crustaceans,
sushi, sashimi, smoked salmon trout ...

Aging potential: 5 years

Optimal serving temperature: 11-13°C

Kornell 

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