

# C O S M A S

## SAUVIGNON BLANC 2025

First vintage 2003

### **Terroir:**

Location	Siebeneich, Terlano; Unterinn Renon; Ackpfeif Lana; Kampenn, Bolzano; Girtan
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 2025:**

We look back on a demanding yet highly promising 2025 vintage. After a mild winter and early flowering, the season was shaped by marked climatic contrasts, particularly during the summer, when alternating cool and hot periods required close attention in the vineyard. Thanks to careful vineyard management, meticulous handwork and targeted yield control, we were able to harvest healthy grapes of excellent quality. The harvest started earlier than usual and was carried out swiftly and selectively. The 2025 vintage points to fresh, precise white wines with vibrant aromatics, alongside elegant, juicy red wines with fine structure – very much in the style of Weingut Kornell.

### **Vinification:**

Vinification:	Fermentation in stainless steel tanks
Maturation:	Stainless steel tanks for 7 months
Bottled:	25.000 bottles in March 2026

### **Analytical data:**

Alcohol	12,5 % Vol.
Residual sugar	1,3 g/l
Acidity	6,5 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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