

DAMIAN

GEWÜRZTRAMINER 2024

First vintage 2007

Terroir:

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| Site | Siebeneich, Terlano; Oberplanitzing, Mazzon, Caldaro |
| Altitude | 310 - 400 m a.s.l |
| Soil | Porphyry weathered soil |
| Hillside | South facing slope |
| Slope | 15-20 % |
| Pruning system | Guyot |
| Vines/hectare | 6000 pc/ha |
| Yield/hectare | 65 hl/ha |
| Harvest | End of 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:

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|---------------|---------------------------------------|
| Vinification: | Fermentation in stainless steel tanks |
| Maturation: | in stainless steel tanks for 6 months |
| Bottled: | 10.000 bottles in March 2025 |

Analytical data:

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|----------------|-------------|
| Alcohol | 12,5 % Vol. |
| Residual sugar | 2,7 g/l |
| Acidity | 5,3 g/l |

Tasting notes:

Color: clear bright golden yellow

Nose: deep, fruity aromas of orange peel, some dried fruit and marzipan, a hint of rose fragrance and cinnamon in the finish

Palate: invitingly drinkable, juicy fullness, full body and fresh, stimulating finish

Pairing suggestions: shellfish, Asian cuisine, curry dishes,

South Tyrolean bacon, smoked sausages and rice pudding ...

Aging potential: 5 years

Serving temperature: 11-13°C



Kornell 

WEINGUT | TENUTA

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