

GRIS

PINOT GRIGIO 2024

First vintage 2015

Terroir:

Site	Oberplanitzing, Mazzon, Caldaro; Kampenn, Bolzano
Altitude	350 to 650 m a.s.l
Soil	gravelly soil with a high proportion of clay
Hillside	South-east facing slope
Slope	30-40 %
Pruning system	Guyot
Vines/hectare	6000
Yield/hectare	50 hl
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:	in stainless steel tanks for 6 months
Bottled:	15.000 bottles in March 2025

Analytical data:

Alcohol	12,5 % vol
Residual sugar	2 g/l
Acidity	5,9 g/l

Tasting notes:

Color: bright yellow with amber highlights
Nose: fruity aromas of ripe Kaiser Alexander pears and apricots, spicy notes with a hint of meadow flowers
Palate: elegant structure with lively freshness, pleasant acidity and juicy fullness
Pairing suggestions: pasta dishes with white ragout, pressed cheese dumplings, spinach ravioli
Aging potential: 5 years
Serving temperature: 11-13°C

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