

# GRIS

## PINOT GRIGIO 2025

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 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:	in stainless steel tanks for 6 months
Bottled:	15.000 bottles in March 2026

### Analytical data:

Alcohol	12,5 % vol
Residual sugar	1,6 g/l
Acidity	5,2 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



*Kornell* 

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