

HERCULES

HYDRA

VERNATSCH 2021

First vintage 2021

Terroir:

Site	Kampenn – Colle (Bolzano)
Altitude	500-600 m a.s.l.
Soil	Limestone-porphry weathered soils
Hillside	north facing
Slope	35 %
Pruning system	Guyot
Vines/hectare	5000 pc/ha
Yield/hectare	90 hl/ha
Harvest	End of September

Year 2021:

In April and May, the weather was stable and spring-like, with plenty of sunshine and mild temperatures. July started off fairly balanced, but toward the end, the hottest days of the summer arrived. September felt like an extension of summer, with many days reaching close to 30°C. Only in the final days did a significant cold front bring lasting cooler temperatures. October, however, stood out in terms of temperature: while most other months were warmer than average, temperatures in October were below the norm.

Vinification:

Vinification:	Spontaneous fermentation on the skins, with one third of the stems, in clay amphora
Maturation:	One year in amphora, followed by one year in used barriques, and a third year in bottle
Bottling:	500 bottles and 10 magnums in January 2024

Analytical data:

Alcohol	12, 5 % Vol.
Residual sugar	1,4 g/l
Acidity	4,7 g/l

Tasting notes and food recommendation:

Color: Intense, vibrant ruby red

Aroma: Complex aromas of red fruits, sour cherry, and smoke

Taste: Powerful with pleasantly firm tannins. Juicy, elegant, and persistent on the finish

Ideal food accompaniments to the Hercules Hydra are Fish dishes, beef carpaccio, beetroot tartare, "Cacio e pepe" pasta

Aging potential: 8 - 12 years

Optimal serving temperature: 12-14 °C





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