

MARITH

PINOT NERO 2024

First vintage 2008

Terroir:

Site	Mazzon, Caldaro; Unterinn, Renon
Altitude	350 - 900 m a.s.l.
Soil	gravelly soil with a high proportion of clay
Hillside	west facing slope
Slope	10 - 15%
Pruning system	Guyot
Vines/hectare	6000 pc/ ha
Yield/hectare	65 hl/ha
Harvest	Mid 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:

Vinification:	Fermentation in big barrels
Maturation:	aging in big barrels for 7 months
Bottled:	15.000 bottles in March 2025

Analytical data:

Alcohol	13% vol
Residual sugar	2,4 g/l
Acidity	4,9 g/l

Tasting Notes:

Color: bright ruby red
Nose: fruity, elegant aromas of berries & cherries, subtle notes of white pepper
Palate: fresh, fruity with soft tannins, lively acidity, and a juicy finish
Pairing suggestions: traditional, Italian & Mediterranean cuisine
Aging potential: 7 years
Serving temperature: 12-14°C



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