

MARITH

PINOT NERO 2025

First vintage 2008

Terroir:

Site	Mazon, 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 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 big barrels
Maturation:	aging in big barrels for 7 months
Bottled:	15.000 bottles in March 2026

Analytical data:

Alcohol	12,5 % vol
Residual sugar	2,3 g/l
Acidity	5,4 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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