

OBERBERG

SAUVIGNON BLANC 2023

First vintage 2011

Terroir:

Site	Appiano Monte - Oltreadige
Altitude	550 m.a.s.l.
soil	gravelly soil with a high proportion of clay
Hillside	south-east facing
Slope	10 %
Pruning system	Guyot
Vines/hectare	6000 St/ha
Age of vines	10 years
Yield/hectare	50 hl/ha
Harvest	End of September

Year 2023:

The year began mild and dry.
The following spring weeks were rainy and cool.
This was followed by a summer with three heatwaves and a truly golden autumn. The 2023 winegrowing year was characterised by extreme weather conditions. In the end, effort and diligence in the vineyard were rewarded. Our result: healthy and high-quality grapes.

Vinification:

Vinification:	Fermentation in stainless steel tanks
Maturation:	in stainless steel barrels for 6 months followed by 5 months of bottle aging
Bottled:	6.000 bottles in September 2024

Analytical data:

Alcohol	12,5 % Vol.
Residual sugar	1,5 g/l
Acidity	6,01 g

Tasting Notes:

Color: bright straw yellow with greenish hues
Nose: multi-layered with notes of gooseberry, grapefruit, tomato leaves and a hint of mint and sage
Palate: full-bodied, complex, salty notes with pronounced fullness and elegance, very powerful and mineral in the finish
Pairing suggestions: shellfish and crustaceans, light meats, grilled fish
Aging potential: 15 years
Serving temperature: 12-14°C



Kornell 

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