

STAFFES

LAGREIN RISERVA 2023

First vintage 2006

Terroir:

Site	Tenuta Kornell – Siebeneich
Altitude	270 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South west facing slope
Slope	10 %
Pruning system	Guyot
Vines/hectare	6500
Yield/hectare	45 hl/ha
Harvest	beginning of October

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 wooden casks for 25 days
Maturation:	Malolactic fermentation and ripening for 12 months in barrique 12 months bottle aging
Bottled:	6.000 bottles in March 2024

Analytic Data:

Alcohol	13 % vol.
Residual sugar	1,3 g/l
Acidity	5,7 g/l

Tasting notes and food companions:

Colour: dark, elegant purple red
Nose: intense fruity notes of heart cherries and blackberries,
floral notes of violets, Spicy with dark chocolate and liquorice
Palate: spicy notes, full-bodied, velvety tannins, with fresh acidity,
complex and long-lasting finish
Pairing suggestions: braised dishes, beef olive, rack of lamb, pecorino
cheese
Aging potential: 15 years
Serving temperature: 16-18°C



Kornell 

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