

# STAFFES

## MERLOT RISERVA 2023

First vintage 2001

### **Terroir:**

Site	Tenuta Kornell – Siebeneich
Altitude	250-320 m a.s.l.
Soil	Porphyry weathered soil
Hillside	South facing slope
Slope	10 %
Pruning system	Guyot
Vines/hectare	6500
Yield/hectare	45 hl/ha
Harvest	beginning 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:	12.000 bottles in March 2024

### **Analytic Data:**

Alcohol	13,5 % vol.
Residual sugar	1,6 g/l
Acidity	5,65 g/l

### **Tasting notes and food companions:**

Colour: dark ruby red  
Nose: fruity aromas of plum and wild berries with notes of chocolate, mocha, dried mint, graphite and a hint of smoke  
Palate: full-flavored, velvety, soft tannins, harmoniously juicy with a stimulating finish  
Pairing suggestions: roast veal, grilled red meats, wild boar ragout, truffle dishes  
Aging potential: 15 years  
Serving temperature: 16-18°C



*Kornell* 

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