



KORNELL
FLORIAN BRIGL



GRIS

Pinot Grigio 2016

First vintage 2015

TERROIR

Altitude	350 m
Soil	Porphyry weathered soil
Hillside	South ovest
Slope	15-20 %
Pruning System	Guyot
Vines/Hectare	6000
Yield/Hectare	65 hl
Harvest	Beginning of September

VINIFICATION

Vinification:	Fermentation in stainless steel tank
Maturation:	in stainless steel tank for 5 months
Bottled:	March 2017

ANALITICAL DATA

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

TASTING NOTES

Color: Pale straw yellow.

Aroma: Strong fruity flavours of peach an pear. Camp flowers.

Flavour: Spicy, elegant and intensive with lively freshness, sumptuous fullness, hint of mineral.

Best enjoyed: To fortify starter and pasta dishes, vegetables grilled or boaled fish.

Serving temperature 10-12 °C