



K O R N E L L
FLORIAN BRIGL



GRIS

Pinot Grigio 2017

First vintage 2015

TERROIR

Altitude	350 meters
Soil	Porphyry weathered soil
Hillside	South facing
Slope	15-20%
Pruning system	Guyot
Vines/hectare	6000
Yield/hectare	50 hl
Harvest	end of august

VINIFICATION

Vinification :	Fermentation in stainless steel tanks
Maturation:	in stainless steel barrels for 5 months
Bottled:	7.000 bottles in March 2018

ANALYTICAL DATA

Alcohol	13,5 % vol
Residual sugar	2,0 g/l
Acidity	4,9 g/l

TASTING NOTES

Color: Pale straw yellow.

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

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

Food recommendations To fortify starter and pasta dishes, vegetables grilled or boaled fish.

Serving suggestions: lightly chilled, 51-55 °