

A "modern traditional" winery

Historical residence - young, enthusiastic team - unique soil
and micro-climate

the foundation for our wines

Family and History

The Brigl family can boast a centuries-old tradition in viniculture and enology. Family records date back to 1309, and the family has been closely involved with grapes and wine since the 16th century.

In 1996, I, Florian Brigl, took over the estate from my father, Leonhard Brigl, and in 2001 the smell of fermenting wine scented the air for the first time in 30 years.

.....Since 2001

We have been a self-bottling winery. Our first production was 6,000 bottles. Today we have a yearly production of 300,000 bottles, although our vineyards have a potential for about 400,000 bottles.

Kornell Winery

The Kornell residence, which used to be called Grosskarnell, dates back to the 14th century. It includes 32 hectares of vineyards, 15 hectares of fruit orchards, and 40 hectares of forest.

The winery is located in Siebeneich, an archaeologically very important settlement area in the southern Alpine region. Excavations indicate that agricultural settlements existed here over 2,000 years ago.

The estate also features the ruins of Greifenstein Castle. The logo for the operation is the griffin, the animal on the castle's coat of arms. More than 30 years ago, my great-uncle used this as the logo for the winery, and today it still symbolizes our connection to the past.




Kornell
FLORIAN BRIGL

GOING FORWARD

As a family-run wine estate, our environment is more important to us than anything else. Our vines teach us that everything we do today will be reflected in the reality of tomorrow. Great wines come from healthy vines rooted in healthy soils.

We focus on the targeted promotion of soil fertility and the build-up of humus – for example by sowing clover, mustard, and cereals, using organic fertilizers, and applying particularly gentle soil cultivation. This creates the ideal conditions for wines that impress with their quality and expressiveness.

We already cover our heating and hot water requirements from our own sustainable resources. One of our leading-edge projects is the construction of a photovoltaic plant intended to generate the majority of our energy requirements. We also reduce our carbon footprint by using environmentally friendly packaging. Kornell combines tradition and innovation – always with responsibility for nature and the future of coming generations.

WE CANNOT DO ANYTHING WITHOUT NATURE

For us, winemaking is more than a craft – it is a passion that combines tradition with innovation. We cultivate our vineyards with care and respect and pay attention to the unique terroir that gives our wines their characteristic flavor. From the first pruning to aging in the cellar, every step is characterized by experience and precision in order to guarantee the highest quality. This results in wines that not only reflect the power of nature, but also our values of quality and elegance.

THE PEOPLE BEHIND THE WINE

Making wine is teamwork – day after day. Our work is characterized by passion, experience, and team spirit. Each one of us contributes their skills and enthusiasm, whether in the vineyard, the cellar, or beyond. Together we create a place where tradition and progress go hand in hand.



Vineyards

Porphyritic weathered soils, a southern slope, as well as a Mediterranean climate characterize our stocks. Our vineyards are cultivated using the Guyot pruning method.

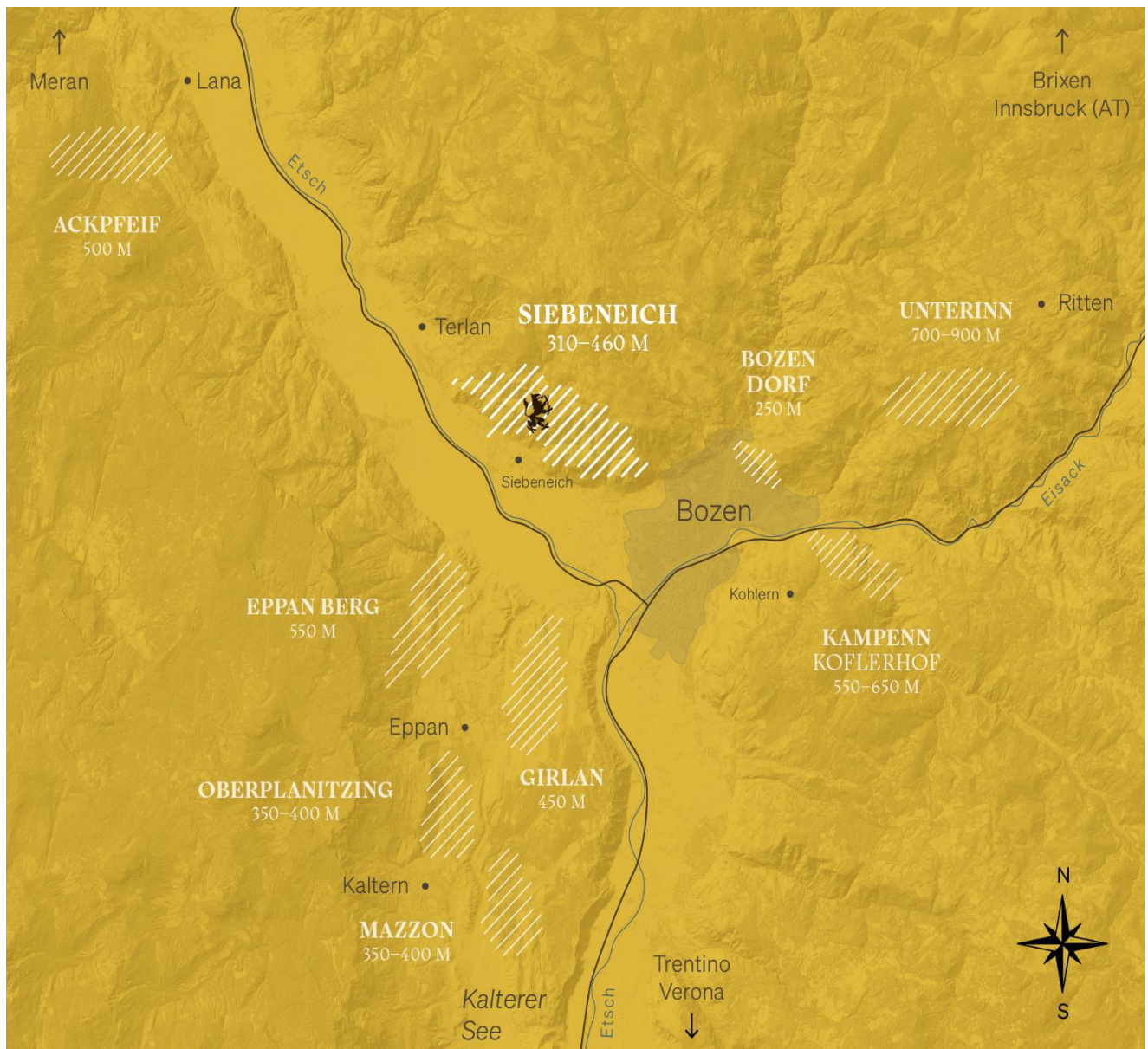
We grow the following grape varieties: Sauvignon Blanc, Pinot Bianco, Gewürztraminer, Chardonnay, Pinot Grigio, Lagrein, Pinot Noir, Merlot, and Cabernet Sauvignon.

Our wine cultivation is characterized by a conscious use of natural resources. The motto is: „As little as possible, but as much as necessary.“ Integrated pest management reduces the use of chemical pesticides to a minimum.

Yield reduction in the vineyard, specialized manual defoliation, and selective harvesting are the „human factors“ for optimal grape production. With approximately 6,000 grapevines per hectare, we harvest a maximum of 7,500 kg. This means approximately one 7/10 bottle of wine per grapevine.



Locations



Siebeneich

During the day, the heat-retaining porphyry rocks capture the power of the sun and create a mild, Mediterranean climate - ideal conditions for our powerful red grape varieties.

Soil	Porphyry weathered soil
Altitude	310-460 m a.s.l.
Hillside	south facing
Slope	10-30%
Grape varieties	Merlot, Cabernet Sauvignon, Cabernet Franc, Lagrein

Bozen Dorf

A sunny basin along the Talvera: Bolzano, spoilt by warm temperatures and a Mediterranean climate, offers the autochthonous Lagrein perfect conditions to fully develop its strength, depth and structure.

Soil	Sandy alluvial soils
Altitude	250 m a.s.l.
Hillside	south facing
Slope	0-10%
Grape varieties	Lagrein

Kampenn

A sun-drenched steep slope above the entrance to Val d'Ega. Morning sun, wind and large temperature differences between day and night create ideal conditions for our white grape varieties.

Soil	Porphyry weathered soils with clay content
Altitude	550-650 m a.s.l.
Hillside	east facing
Slope	30-40%
Grape varieties	Sauvignon Blanc, Pinot Blanc, Chardonnay, Pinot Grigio

Unterinn

Auna di Sotto, a characterful, sun-drenched location that stretches across steep south-facing slopes with heavily weathered porphyry soils.

Soil	Porphyry weathered soils
Altitude	700-900 m a.s.l.
Hillside	south facing
Slope	40-50%
Grape varieties	Sauvignon Blanc, Pinot Noir



Ackpfeif

An idyllic hamlet on the slopes above Lana. The mild climate during the day and the cool nights provide ideal conditions for our Sauvignon grapes.

Soil	Moraine soils with limestone, gneiss and mica
Altitude	500 m a.s.l.
Hillside	northeast facing
Slope	10-40%
Grape varieties	Sauvignon Blanc

Eppan Berg

With their rapidly warming, calcareous soil, the slopes of Eppan Berg provide perfect conditions for viticulture. Morning sun, downslope winds from the Mendola and large temperature fluctuations between day and night promote first-class grape quality.

Soil	Weathered lime soils with clay content
Altitude	550-650 m a.s.l.
Hillside	east facing
Slope	10-40%
Grape varieties	Pinot Blanc, Chardonnay, Sauvignon Blanc

Girland

A sun-drenched plateau with a unique microclimate. The vineyards stretch from 340 to 450 metres above sea level. Depending on their orientation, they are warmer or cooler, providing ideal conditions for a diverse selection of grape varieties.

Soil	Gravel - and clay soils
Altitude	450 m a.s.l.
Hillside	south facing
Slope	10-20%
Grape varieties	Sauvignon Blanc, Cabernet Sauvignon

Oberplanitzing

Below the Mendola, our vines thrive in calcareous, gravelly moraine soils with volcanic porphyry inclusions. Afternoon winds characterise the terroir and ensure optimum grape quality.

Soil	Weathered lime soils
Altitude	350-400 m a.s.l.
Hillside	south east facing
Slope	10-30%
Grape varieties	Pinot Grigio, Chardonnay, Gewürztraminer



Mazzon

Gentle hillside location with a mild climate influenced by the lake. Gravelly, loamy soils characterised by the mineral-rich porphyry slopes of the surrounding area.

Soil	Moraine soil with lime and clay
Altitude	350-400 m a.s.l.
Hillside	south east facing
Slope	15%
Grape varieties	Pinot Grigio, Gewürztraminer, Pinto Noir

Cellars

The main requirement for a full-bodied and harmoniously structured wine is healthy and optimally matured grapes. Wine development is limited by the quality of the grapes. Good wines grow in the vineyard; they are not made in the cellars.

Our white wines – **COSMAS** Sauvignon Blanc, **EICH** Pinot Blanc, **GRIS** Pinot Gris, and **DAMIAN** Gewürztraminer – are aged 100% in steel tanks. Controlled fermentation for 10 to 12 days is followed by up to 6 months of maturation in stainless steel tanks. They are bottle-aged for at least one month before sale. The rosé wine **MEROSE**, with a majority of Merlot, is produced using the saignée method.

Our house red wines – **GREIF** Lagrein, **ZEDER** Cuvée, and **MARITH** Pinot Noir – are carefully fermented in steel tanks with mash contact for 12 days. After this, they mature in used barrique casks or large oak casks in the old wine cellars for about 8 months. Following two months of bottle-aging, they are ready for sale.

The reserve wines – **STAFFES** Merlot, **STAFFES** Cabernet Sauvignon, and **STAFFES** Lagrein – are each fermented in wooden vats with mash contact for 12 days, during which spontaneous fermentation may partially occur. This is followed by 12 months of aging in deep cellars in barrique casks (French oak). Once bottled, the wine is stored for 12 months or more to mature.

Our single-vineyard wines include **AICHBERG** (from the Eppan Berg area), a cuvée of Pinot Blanc, Chardonnay, and Sauvignon aged in barriques; **OBERBERG** Sauvignon Blanc (from the Eppan Berg area) aged on fine lees in steel tanks; and the single-vineyard **KRESSFELD** Merlot Riserva (in Settequerce/Terlano) with 18 months of aging in new barriques and a subsequent 2-year bottle-aging period.





SIEBEN

COSMAS SAUVIGNON BLANC	35,000 btl.
EICH PINOT BIANCO	20,000 btl.
GRIS PINOT GRIGIO	20,000 btl.
DAMIAN GEWÜRZTRAMINER	20,000 btl.
ZEDER CUVÉE	35,000 btl.
GREIF LAGREIN	35,000 btl.
MARITH PINOT NERO	15,000 btl.
MEROSE ROSÈ	10,000 btl.



SIGNATURE

VIGNA KRESSFELD MERLOT RISERVA

3,000 btl.

OBERBERG SAUVIGNON BLANC

7,000 btl.

AICHBERG CUVÉE BIANCO

9,000 btl.

STAFFES

STAFFES MERLOT RISERVA

20,000 btl.

STAFFES CABERNET S. RISERVA

10,000 btl.

STAFFES LAGREIN RISERVA

10,000 btl.