

# E I C H

## PINOT BIANCO 2020

First vintage 2009

### TERROIR:

Site	Settequerce/Terlano
Altitude	300 m a.s.l
Soil	Porphyry weathered soil
Hillside	South-west facing slope
Slope	10-25%
Pruning system	Guyot
Vines/hectare	6000 pc/ha
Yield/hectare	65 hl/ha
Harvest	End of august

### Year 2020

In April and May there was stable spring weather with lots of sunshine and mild temperatures. July was pretty even at first, but the hottest days of summer came towards the end. In September, the summer seemed to be extending, there were still many days with almost 30 degrees. Only in the last few days did a striking cold front ensuring a lasting cooling. October was out of line in terms of temperature; while most of the other months were too warm, the temperatures in October were below average.

### VINIFICATION:

Vinification:	Fermentation in stainless steel tanks
Maturation:	in stainless steel tanks for 5 months
Bottled:	15.000 bottles in March 2021

### ANALYTICAL DATA:

Alcohol	13,0 % vol
Residual sugar	2,0 g/l
Acidity	5,75 g/l

### TASTING NOTES

Color: intense brilliant straw yellow  
Nose: multilayered with notes of ripe apricot and yellow apple, fine honey notes, a touch of exoticism with green mango  
Palate: powerful, dry structure, minerally, with salty notes and a pleasant acidity, juicy and stimulating with a long and persistent finish  
Aging Potential: 5 years  
Serving temperature: 11-13°C  
Pairing suggestions: risotto with ceps, roast rabbit, parmigiana



*Kornell*

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