

AICHBERG

CUVÉE BLANC 2018

Pinot Bianco, Chardonnay, Sauvignon



First vintage 2016

Terroir:

Site	Eppan Berg - Überetsch
Altitude	450 m a.s.l.
soil	gravelly soil with a high proportion of clay
Hillside	south east facing
Slope	20-25 %
Pruning system	Guyot
Vines/hectare	6000 pc/ha
Age of vines	7 years
Yield/hectare	50 hl/ha
Harvest	End of September

Vinification:

Vinification:	Grapes fermented together in oak
Maturation:	aging in barrique and tonneaux for 9 months followed by 7 months of bottle
Bottled:	6.500 bottles on March 2020

Analytical data:

Alcohol	12,5 % Vol.
Residual sugar	1,7 g/l
Acidity	6,4 g/l

Tasting notes and food companions:

Color: pale straw yellow with greenish hues.
Aroma: intensive notes of mature fruits like banana and ananas, cooked apple and a little smell of basil.
Flavour: complex, elegant, fine with a harmonic wood
Taste, balanced.
Best enjoyed: An ideal accompaniment to shell and Crustaceans, grilled fish and aromatic cheese
Optimum maturity: 10-15 years
Service suggestions: 12-14 °C



Kornell

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