

EICH

PINOT BIANCO 2019



First vintage 2009

TERROIR

Site	Settequerce/Terano
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

VINIFICATION

Vinification :	Fermentation in stainless steel tanks
Maturation:	in stainless steel tanks for 5 months
Bottled:	15.000 bottles in March 2020

ANALYTICAL DATA

Alcohol	12,5 % vol
Residual sugar	1,0 g/l
Acidity	5,9 g/l

TASTING NOTES

Color: intense brilliant straw yellow
Nose: multi-layered with aromas of ripe apricot and yellow apple, slightly exotic with pineapple and light citrus notes in the background
Palat 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



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