

# EICH

## PINOT BIANCO 2023

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	Early September

### **Year 2023:**

The year began mild and dry. The following spring weeks were rainy and cool. This was followed by a summer with three heatwaves and a truly golden autumn. The 2023 winegrowing year was characterised by extreme weather conditions. In the end, effort and diligence in the vineyard were rewarded. Our result: healthy and high-quality grapes.

### **Vinification:**

Vinification:	Fermentation in stainless steel tanks
Maturation:	in stainless steel tanks for 7 months
Bottled:	15.000 bottles in March 2024

### **Analytical data:**

Alcohol	12,5 % vol
Residual sugar	1,6 g/l
Acidity	5,63 g/l

### **Tasting notes:**

Color: bright, shiny straw yellow with light green reflections

Nose: multi-layered with notes of green apple and a hint of exoticism

Palate: dry, elegant with mineral, salty notes, stimulatingly fresh with a juicy finish

Pairing suggestions: Risotto with porcini mushrooms, Dumpling risotto with parmesan cheese, light fish dishes, shellfish, asparagus ...

Aging Potential: 5 years

Serving temperature: 11-13°C



  
*Kornell*