

EICH

PINOT BIANCO 2024

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 2024:

It was a difficult but promising wine year. The cool and rainy spring led to delayed flowering. Our daily work in the vineyard was characterised by hard work and diligence. As a result, we were able to harvest slightly less, but high-quality grapes. Our winemaker Marco Chisté is also optimistic. The year 2024 will bring us aromatic & varietal white wines as well as slightly fruity, elegant red wines.

Vinification:

Vinification:	Fermentation in stainless steel tanks
Maturation:	in stainless steel tanks for 7 months
Bottled:	15.000 bottles in March 2025

Analytical data:

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



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