

AICHBERG

CUVÉE BLANC 2019

Pinot Bianco, Chardonnay, Sauvignon



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

Year 2019:

An above-average warm winter is followed by a damp and cool spring and a very hot early summer with only scant rainfall. Heavy hailstorms at the beginning of August were recorded in the area around Bolzano.

The summer was hot and dry. At the beginning of the harvest it was adversely humid for a short period of time, but afterwards the weather was ideal. The challenges of the year were then rewarded with a good vintage.

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 in March 2020

Analytical data:

Alcohol	12,5 % Vol.
Residual sugar	1,3 g/l
Acidity	6,18 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



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