

EICH

PINOT BIANCO 2022

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	End of august

Year 2022:

In spring was stable spring weather with lots of sunshine and mild temperatures. The summer was hot and dry. In September, the summer seemed to be extending, there were still many days with almost 30 degrees. Only in the last few days did a striking cold front ensuring a lasting cooling.

Vinification:

Vinification:	Fermentation in stainless steel tanks
Maturation:	in stainless steel tanks for 7 months
Bottled:	15.000 bottles in March 2023

Analytical data:

Alcohol	13 % vol
Residual sugar	1,7 g/l
Acidity	5,8 g/l

Tasting notes:

Color: intense brilliant straw yellow

Nose: multilayered with notes of ripe apricot and yellow apple, fine honey notes, a touch of exoticism with green mango

Palate: powerful, dry structure, minerally, with salty notes and a pleasant acidity, juicy and stimulating with a long and persistent finish

Pairing suggestions: risotto with ceps, roast rabbit, parmigiana

Aging Potential: 5 years

Serving temperature: 11-13°C




Kornell