

AICHBERG

CUVÉE BLANC RISERVA 2021

Pinot Bianco, Chardonnay, Sauvignon

First vintage 2016

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 2021:

In April and May, spring presented itself with lots of sunshine and mild temperatures. In July, the weather was initially well balanced, but towards the end the hottest days of the summer set in. 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 ensure a lasting coolness. October was out of line in terms of temperature; while most of the other months were too warm, the temperatures in October were below average.

Vinification:

Vinification:	Joint spontaneous fermentation of all three varieties in oak.
Maturation:	aging in barrique and tonneaux for 9 months, followed by 7 months of bottle-aging.
Bottling:	6.500 bottles in March 2022.

Analytical data:

Alcohol	12,5 % Vol.
Residual sugar	0,8 g/l
Acidity	5,59 g/l

Tasting notes and food recommendation:

Color: brilliant straw-yellow with greenish hues.

Aroma: elegant, playful aromas with exotic notes of mature fruit like banana and pineapple, cooked apple and traces of basil and rosemary.

Flavour: complex, elegantly structured, with a profound fullness and a vivid, harmonic finish.

Ideal food accompaniments to the AICHBERG 2020 are shells and crustaceans, grilled fish and aromatic cheeses.

Aging potential: 10-15 years

Optimal serving temperature: 12-14 °C




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