

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: 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