

AICHBERG

CUVÉE BLANC RISERVA 2022

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 2022:

Stable spring weather, lots of sunshine and mild temperatures were followed by a hot and dry summer. These high temperatures continued into fall: there were still many days with almost 30 degrees. Only in the last few days of September did a striking cold front ensure a lasting cooling.

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 2023.

Analytical data:

Alcohol	13 % Vol.
Residual sugar	1,6 g/l
Acidity	5,9 g/l

Tasting notes and food recommendation:

Color: strong, brilliant golden yellow
Aroma: slightly smoky aromas, baked apple, honey & a hint of exoticism.
Flavour: complex, elegantly structured, with a profound fullness and a vivid, harmonic finish.
Ideal food accompaniments: Oysters, shellfish, beef tartare, asparagus dishes, saffron risotto, ossobuco ...
Aging potential: 10-15 years
Optimal serving temperature: 12-14 °C



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