

EICH

PINOT BIANCO 2024

First vintage 2009

Terroir:

| | |
|----------------|------------------------------|
| Site | Kampenn, Bolzano; Eppan Berg |
| Altitude | 550 – 650 m a.s.l |
| Soil | Porphyry weathered soil |
| Hillside | South-west facing slope |
| Slope | 10-40% |
| Pruning system | Guyot |
| Vines/hectare | 6000 pc/ha |
| Yield/hectare | 65 hl/ha |
| Harvest | Early September |

Year 2024:

It was a difficult but promising wine year.
The cool and rainy spring led to delayed flowering.
Our daily work in the vineyard was characterised by hard work and diligence. As a result, we were able to harvest slightly less, but high-quality grapes. Our winemaker Marco Chisté is also optimistic.
The year 2024 will bring us aromatic & varietal white wines as well as slightly fruity, elegant red wines.

Vinification:

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|---------------|---------------------------------------|
| Vinification: | Fermentation in stainless steel tanks |
| Maturation: | in stainless steel tanks for 7 months |
| Bottled: | 15.000 bottles in March 2025 |

Analytical data:

| | |
|----------------|------------|
| Alcohol | 12,5 % vol |
| Residual sugar | 1 g/l |
| Acidity | 5,6 g/l |

Tasting notes:

Color: bright, shiny straw yellow with light green reflections
Nose: multi-layered with notes of green apple and a hint of exoticism
Palate: dry, elegant with mineral, salty notes, stimulatingly fresh with a juicy finish
Pairing suggestions: Risotto with porcini mushrooms, Dumpling risotto with parmesan cheese, light fish dishes, shellfish, asparagus ...
Aging Potential: 5 years
Serving temperature: 11-13°C



Kornell 

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