

EICH

PINOT BIANCO 2025

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 2025:

We look back on a demanding yet highly promising 2025 vintage. After a mild winter and early flowering, the season was shaped by marked climatic contrasts, particularly during the summer, when alternating cool and hot periods required close attention in the vineyard.

Thanks to careful vineyard management, meticulous handwork and targeted yield control, we were able to harvest healthy grapes of excellent quality. The harvest started earlier than usual and was carried out swiftly and selectively.

The 2025 vintage points to fresh, precise white wines with vibrant aromatics, alongside elegant, juicy red wines with fine structure – very much in the style of Weingut Kornell.

Vinification:

Vinification:	Fermentation in stainless steel tanks
Maturation:	in stainless steel tanks for 7 months
Bottled:	15.000 bottles in March 2026

Analytical data:

Alcohol	12,5 % vol
Residual sugar	0,7 g/l
Acidity	5,4 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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