



K O R N E L L
FLORIAN BRIGL



Aichberg

Uvaggio Pinot Blanc (60 %), Chardonnay (30%), Sauvignon 2016 (10%)

First vintage 2011

Terroir:

Eppan Berg - Überetsch

Altitude	450 m.a.s.l.
soil	gravelly soil with a high proportion of clay
Hillside	south facing
Slope	10 %
Pruning system	Guyot
Vines/hectare	6000 St/ha
Age of vines	5 years
Yield/hectare	50 hl/ha
Harvest	End of September

Vintage:

2016 we experienced a very hot, rather dry early summer that lasted until August, after it became a little cooler. In late autumn there was abundant rain, which brought a wonderfully intense fruit and perfect ripeness.

Vinification:

Vinification:	Grapes fermented together
Maturation:	in barrique for 9 months followed by 4 months of bottle aging
Bottled:	3.000 bottles on June 2017

Analytical data:

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

Tasting notes and food companions:

Color: pale straw yellow with greenish hues.

Aroma: intensive notes of mature fruits like banana and ananas, cooked apple and a little smell of basil.

Flavour: complex, elegant, fine with a harmonic wood taste, balanced.

Best enjoyed: An ideal accompaniment to shell and crustaceans, grilled fish and aromatic cheese

Optimum maturity: 10-15 years

Service suggestions: 11-13 °C