



## SCHRECKBICHL COLTERENZIO

VINUM EXCELLENS



### Pinot Bianco CORA 2022

Alto Adige Pinot Bianco DOC

Invigorating with attractive aromas of ripe apple and fine, harmonious acidity. The name Cora is a composition of the two latin words **Cornelianum** (Cornaiano) and **Appianum** (Appiano). Der female name underlines the elegance of the wine.

**Tasting notes:** Straw yellow in colour with green nuances, a fresh bouquet reminiscent of apple and pear; crisp and zesty on the palate, round, with masses of finesse. Cellaring potential: 2-3 years.

**Food Combination:** A youthful wine, delicious with hors d'oeuvres, lightly-flavoured starters, pasta, risotto, white meats, vegetarian dishes and fish. Perfect as an aperitif. Serve lightly chilled: 10-12° C.

**Grape Variety:** Pinot Blanc

**Vineyards:** Hillside vineyards at altitudes between 450 and 550 metres a.s.l., particularly distinctive for Pinot bianco. Soils are gravelly with high calcium carbonate content; cool microclimate with strong contrasts between day and night time temperatures.

**Yielding:** 75 hl/ha

**Winemaking:** The fermentation takes place in stainless-steel tanks with the temperature controlled at approx.18°C, a small part of the must is put in large wooden casks. The new wine subsequently matures for several months on the fine lees.

<b>Analytical Data:</b>	Alcohol	13,5%	Vol
	Total acidity	5,4	g/l
	Residual sugar	1,6	g/l