



**SCHRECKBICHL
COLTERENZIO**

VINUM EXCELLENS



Pinot Bianco CORA 2018

Invigorating with attractive aromas of ripe apple and fine, harmonious acidity. The name Cora is a composition of the two latin words **C**ornelianum (Cornaiano) and **A**ppianum (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 gravely with high calcium carbonate content; cool microclimate with strong contrasts between day and night time temperatures.

Yielding: 70 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.

Analytical Data:	Alcohol	13,5%	Vol
	Total acidity	5,9	g/l
	Sugar-free dry extract	19,4	g/l
	Residual sugar	3,3	g/l