

2024 Pinot Bianco Cora DOC, Colterenzio



Country: Italy

Region: Alto Adige

Grapes: Grape Pinot Bianco 100

Tasting Note:

Fresh, apple white from Italy's far north, with a dollop of honey balancing out the crisp acidity of all those fresh green apples.

Winemaking:

As little as possible and as much as is absolutely necessary is the motto of the professional winery team. Experience and intuition go hand in hand with the most up-to-date technology. Fermentation for 10 days at a temperature of 18 C in tanks lined with a refrigeration liquid jacket, and high capacity refrigeration units are used for temperature controlled fermentation in order to preserve varietal character in white wines. The wine spends 11 months on lees.

Vineyard :

Yields at 70 hl per ha. 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.

Food matching:

Salads and white meat dishes, such as warm jasmine rice salad with shrimp and Thai herbs, grilled asparagus or steamed fish fillets with scallion-ginger oil.

Code 33516124	Practice No
Product STILL	Acidity 5.4 g/L
Style White, Crisp, Dry and Refreshing	Residual Sugar 1.2 g/L
pH Level 3.38	Organic No
ABV 13.50 %	Biodynamic No
Closure Natural Cork	Egg / Milk No
Bottle Size 75cl	



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