

Colterenzio

# Pinot Bianco Cora 2025



WHITE  
STILL WINE



ITALY



ALTO ADIGE



SUITABLE  
FOR VEGANS

## TASTING NOTE

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

## VITICULTURE

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.

## VINIFICATION

Minimal intervention guides the winery team, combining experience, intuition and modern technology. Fermentation lasts 10 days at 18°C in temperature-controlled tanks to preserve freshness and varietal character. The wine is aged on fine lees for 11 months, adding texture, complexity and balance.

SIZE	75cl
VINTAGE	2025
ABV	13%
GRAPE VARIETIES	Pinot Bianco (100%)
CLOSURE	Natural Cork
SKU CODE	33516125
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Italy
REGION	Alto Adige
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.38
TOTAL ACIDITY	5.4g/l Tartaric
RESIDUAL SUGAR	1.2g/l
SKU	33516125