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Pinot Bianco WEISSHAUS 2007

Made from grapes grown in the “Weisshaus” (White House) single vineyard near Appiano, this Pinot Blanc is distinguished by its elegant aroma of ripe apple combined with assertive acidity.

Description: Bright pale yellow tinged with green; attractive ripe orchard fruits on the nose, elegant and multi-faceted, yeasty with hints of honeydew melon and citrus fruits supported by firm acidity typical of the growing season, leading to a flinty aftertaste. Cellaring potential: 3-6 years. Enjoy it at its best within 1-5 years.

Food Choices: Pasta and fragrant summer dishes, fish and seafood, white meats and fresh cheeses. Serve lightly chilled, 10-12°C

Grape Variety: 100 % Pinot Blanc from up to 40 year-old vines, vertical espalier and pergola trained.

Sites: Weisshaus /Girlan, a gently sloping hillside vineyard at an altitude of 450 m; soils are morainal with gravel and calcium carbonate and the microclimate is cool with striking contrasts between day and night time temperatures.

Yield: 60 hl/ha

Winemaking: Fermentation takes place both in stainless steel tanks at a constant temperature of 18°C and in large oak casks. The batch fermented in oak undergoes malolactic fermentation. The new wines are matured separately for 6 months on their fermentation and fine lees which are regularly stirred up. The wine is subsequently lightly fined and bottled.

Analytical Data:	Alcohol	13,60 % Vol
	Total acidity	5,6 g/l
	Sugar-free dry extract	20,5 g/l

