SCHRECKBICHL
COLTERENZIO
VINUM EXCELLENS

Pinot Bianco *Riserva* BERG 2023

Alto Adige Pinot Bianco Riserva DOC



The wine is produced with the grapes sourced exclusively from the "*cru*" area "Eppan Berg", the most typical and historical area in Alto Adige for the Pinot Bianco grapes. The result is an elegant fruity Pinot Bianco with a mineral characteristic.

Tasting notes: Of a bright straw-yellow colour with green nuances, it has an elegant, complex *bouquet* reminiscent of crisp apples, pears and honeydew melon. On the palate, it has a prominent acidity, well balanced with the smooth lingering minerality and a long finish.
Cellaring potential: 5-10 years.

Food Combination: Perfect with seafood appetizers, including *crudo*, delicate pasta and risotto dishes, and sophisticated fish or shellfish dishes; perfect also with poultry. Serve lightly chilled: 10-12° C.

Grape Variety: Pinot Bianco 100% sourced from vines up to 40 years of age.

Location: The vineyard is located in "Eppan Berg", the most renowned historical site in Alto Adige for Pinot Blanc grapes, at the feet of the Mendola mountain, at an elevation of 450-500 m a.s.l. The soil is of morainal origin, built with layers of limestone, on clayey and sandy loam.

Yielding: 50 hl/ha

Winemaking: Fermentation occurs at controlled temperature of 18°C in oak barrels of different capacity, where the wine then refines on its fine lees for 10 months. After the final blend, the wine is bottled and rests a few more months in bottle before release.

Analytical Data:

Alcohol	13,5%	Vol
Total acidity	5,8	g/l
Residual sugar	1,3	g/l

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