



Conte Kuenburg Tenuta Agricola
CASTEL SALLEGG

PINOT BIANCO "PRATUM" 2017 DOC Alto Adige Terlano



Tasting notes:



Straw yellow with greenish hues.



The "Pratum" has an elegant nose with the aromas of peach, tropical fruit and vanilla.



On the palate charismatic, intense, but also fresh. Persistent finish.



10-12°C

Cellaring recommendations:

Up to 8 years

Wine and food pairing:

Excellent with risotto, hors d'oeuvres, seafood, fish and white meat.

Grape variety:

100% Pinot Bianco

Terroir:

The "Pratum" selection consists of grapes from the Prey vineyards' oldest vines, grown at 550 m above sea level on porphyry gravel and Gardena sandstone.

Training system:

Guyot

Yield per vine:

1.0 kg - 50 hl/ha

Vinification:

Low-temperature must clarification and subsequent controlled cool fermentation at 15-18°C. The main part fermented in French casks (13 hl) and a small part in French tonneau casks (500 litres); only a small portion with skin contact.

Aging:

Two parts aged in stainless steel tanks, one part aged in French tonneaux casks (500 litres).

Alcohol: 14,0 %
Total acidity: 6,2 g/l
Residual sugar: 0,7 g/l