



Conte Kuenburg Tenuta Agricola
CASTEL SALLEGG

PINOT BIANCO "PRATUM" 2015 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.



Distinguished by its mineral quality and well-balanced acidity, this Pinot Blanc leaves a lingering, pleasant finish in the mouth.



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 - 40 hl/ha

Production process:

Low-temperature must clarification and subsequent controlled cool fermentation at 15-18°C.

Aging:

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

Alcohol: 14,0 %
Total acidity: 6,0 g/l
Residual sugar: 0,9 g/l