# corvée

Cór

### Pinot Bianco



MUNICIPALITY

Cembra Lisignago

ALTITUDE
477 m slm

LATITUDE 46° 10′ 13″ N LONGITUDE 11° 14′ 07″ E Cór

#### Pinot Bianco

#### CORVÉE | TRENTINO D.O.C.

CÓR | VINEYARD

Cór means heart: this is what the winegrowers of Cembra wanted to call one of the most beautiful vineyards in the Valley.

Set on the sunny slope of Mount Pincaldo (Cembra 1,268 m asl), sheltered from the cold north winds, the Cór vineyard follows the twisted course of the ridge to a precipice bordering its south side.

CÓR | WINE

The high temperatures, the altitude (500 m asl) and the deep, sandy, draining, porphyry soil enhance the organoleptic characteristics of this Pinot Bianco. The wine has a strong character, a rich aroma of white fruit (peach, pear and apple) and flowers (rose, viburnum and jasmine).

On the palate, nutmeg, cocoa and a hint of coffee define the personality and character of an authentic mountain Pinot Bianco.

CÓR | VINIFICATION

Manual harvest in the second ten days of September, soft pressing, static decantation of the must, fermentation at controlled temperature in stainless steel tanks, lees aging for about 8 months in French oak second and third passage "tonnaux", bottle-ageing for about 6 months before selling.

## Cór, the heart of the Cembra Valley

VINEYARD NAME

Cór

EXPOSURE South

SURFACE AREA

0.6101 hectares

YEAR OF PLANTING 1996

VARIETY

Pinot Bianco

ROOTSTOCK

Kober 5 BB

CLONES

Mass selection, LB16

PLANTING DISTANCES

 $2.20 \times 0.80 \text{ m}$ 

TRAINING SYSTEM

Simple unilateral Guyot

planting density
5,700 vines/hectare

PRODUCER

Moreno and Alberto Nardin

