

Terlano Rarity

THE FACTS

COUNTRY: Italy

REGION: Trentino-Alto Adige

APPELLATION: Terlano

CEPAGE: 100% Pinot Blanc

WINEMAKING: Manual harvest and selection of the grapes; gentle whole cluster pressing and clarification of the must by natural sedimentation; slow fermentation at a controlled temperature in stainless steel tanks with malolactic fermentation and aging on the lees in big wooden barrels for 12 months

AGING: Aged in steel for 11 years without fining or filtering

ANNUAL PRODUCTION: 275 cases

THE STORY

Founded in 1893, Cantina Terlano has grown into one of the leading wine growers' cooperatives in the Alto Adige region of northeastern Italy. Located in the Dolomite Mountains in the foothills of the Alps, Terlano's distinctive location and extraordinary terroir are key to the development of their stunning, world-renowned wines. With a current membership of 143 growers farming a total area of 165 hectares, Terlano insures the highest standards of quality by compensating growers for the quality of their grapes not the quantity. The emphasis in the vineyard is on reducing yield in favor of producing more concentrated fruit.

THE ADJECTIVES

OVERALL: Fresh & elegant

AROMAS / FLAVORS: Dried apricot, chamomile and lemon balm with crusty bread and flint

MOUTHFEEL: Smooth & powerful

THE SELLING POINTS

Impressively aged Pinot Blanc

AWARDS: 96pts James Suckling, 95pts Decanter, 94pts Vinous

SUSTAINABILITY: Vegan

PAIRINGS: Scallops, schnitzel, roast chicken

