

Terlano Müller Thurgau

THE FACTS

COUNTRY: Italy

REGION: Trentino-Alto Adige

APPELLATION: Alto Adige

CEPAGE: 100% Müller Thurgau

WINEMAKING: Manual harvest and selection of the grapes; gentle pressing and clarification of the must by natural sedimentation; slow fermentation at a controlled temperature in stainless steel tanks

AGING: On the lees in steel tanks for 6 -7 months

ANNUAL PRODUCTION: 15,000 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: Delicate & elegant

AROMAS / FLAVORS: Grapefruit, white pepper and ripe peaches

MOUTHFEEL: Well-balanced & lively

THE SELLING POINTS

SUSTAINABILITY: Vegan

PAIRINGS: Swordfish carpaccio, boiled beef with a celeriac purée

