

# Terlano Pinot Bianco

## THE FACTS

**COUNTRY:** Italy

**REGION:** Trentino-Alto Adige

**APPELLATION:** Alto Adige

**CEPAGE:** 100% Pinot Blanc

**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:** 16,667 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:** Body and balance

**AROMAS / FLAVORS:** Crisp apples and pears with chamomile, lemongrass and a salty minerality

**MOUTHFEEL:** Full-bodied with dancy minerality and acidity

## THE SELLING POINTS

Grown on the porphyric-gravel slopes of the classico region

**AWARDS:** 93pts James Suckling

**SUSTAINABILITY:** Vegan

**PAIRINGS:** Salmon and tuna carpaccio, burrata, spaghetti carbonara or grilled scampi

