

## Terlano

### *Terlaner Classico Alto Adige DOC*



A composition of Terlano's three most traditional white varieties, Pinot Bianco, Chardonnay and Sauvignon, this ancient cuvée, which was one of the wines produced when the winery was founded, is an extremely complex wine. Starting with the 2013 vintage, this expressive blend has been elevated by using grapes from vineyards that were previously withheld for the Vorberg, Kreuth and Winkl production. The Terlaner Classico is now a vineyard line wine and is therefore filled in the Sebastianina bottle, paying tribute to the uniqueness of the cuvee and its award-winning quality. Vinification includes gentle whole cluster pressing and clarification of the must by natural sedimentation. Slow fermentation in stainless steel tanks at controlled temperatures is followed by aging on the lees, also in steel tanks, for 5-7 months, with blending one month before bottling.

**Grape varieties :** 60% Pinot Bianco, 30% Chardonnay and 10% Sauvignon Blanc

**Altitude :** 300 m ASL

**Exposure :** South/Southwest

**Soil :** Sandy, easy warming up porphyric-gravel

**Alcohol :** 13.5%

#### **Tasting notes :**

Light yellow with olive reflections, the aromatics first entice with hints of cardamom, white pepper and soft pink grapefruit. Persistent apricot and ripe tropical citrus fruits gracefully swirl around a focused stream of intense minerality. Fresh fennel and bright acidity define the finish of this impeccably balanced wine. Try with seafood stews, spring rolls, citrus, rosemary roasted chicken and even barbecue.

#### **Press Notes**

##### **The Wine Advocate**

2018	93 points
2017, 2015	90 points
2016	92 points
2015	90 points

##### **Wine Spectator**

2016	90 points
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##### **James Suckling**

2018, 2017, 2016, 2013, 2012	93 points
2014, 2009	92 points

##### **AG Vinous**

2015	91 points
2013, 2011	90 points

##### **Gambero Rosso**

2004

