

Terlano

Terlaner Cuvée Alto Adige DOC



A blend of Terlano's three most traditional white varieties, namely Pinot Bianco, Chardonnay and Sauvignon, this original cuvée, which was one of the first wines produced when the winery was founded, is an extremely layered and complex wine. Pinot Bianco, as the main variety used in the cuvée, provides the freshness and a good acid structure, while Chardonnay delivers a pleasing warmth and mellowness and Sauvignon Blanc adds the fine aromatic character.

Vineyard Slope: 5 - 60%

Vinification: Hand harvest and selection of the grapes; pressing and clarification of the must by natural sedimentation; slow fermentation at a controlled temperature in stainless steel tanks, aging on the lees for 6 - 7 months partly in stainless steel tanks (80%) and partly in big wooden barrels (20%).

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

Altitude : 280-700m ASL

Exposure : South/Southwest

Soil : Quartz porphyry bedrock of volcanic origin and light, sandy-loamy soils

Alcohol : 13.5%

Residual Sugar : 1.1 g/l

Tasting notes :

Green apple and white peach combine with fine nuances of lemon balm and mint to create the typical aromas of the classic Terlano. Pronounced notes of peach on the palate, lending the wine its lively character. The multifaceted, well structured flavor derives from an interplay of freshness and minerality and also has a wonderfully long, persistent finish.

Press Notes

Decanter

2024 93 points

Wine Spectator

2023 92 points

James Suckling

2024, 2022 94 points
2023 95 points

AG Vinous

2024 91 points

Wine Enthusiast

2022 93 points



Sustainable

