

Terlano

Pinot Bianco Tradition Alto Adige DOC



Vineyard Slope: 5 - 20 %

Vinification: 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.

Grape varieties : Pinot Bianco

Altitude : 300-600m ASL

Exposure : South/Southwest

Soil : Sandy, easy warming up porphyric-gravel

Alcohol : 13.5%

Tasting notes :

On the nose this classic Pinot Bianco scores with crisp notes of apple and pear mingling with aromas of raspberry and lime, plus a touch of camomile and lemon grass to round off the composition. Body and balance sum up the Pinot Bianco, which intrigues the palate with the fruit of the pear and quince aromas combined with a salty minerality.

Press Notes

Robert Parker Wine Advocate

2022, 2021,	93 points
2020, 2019	
2018, 2015	91 points

Wine Spectator

2023	90 points
2021, 2020,	90 points
2017	

James Suckling

2022	93 points
2021, 2019,	92 points
2017	
2016, 2014	91 points

Wine Enthusiast

2022	94 points
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