

Terlano

*Pinot Grigio Tradition Alto Adige DOC*



The grapes used to make this wine are harvested at 300m ASL from vineyards located high above the town of Terlan. Fermentation is temperature controlled in stainless steel tanks and the wine is aged on the lees for 6 months.

**Grape varieties :** Pinot Grigio

**Altitude :** 250-300 m ASL

**Exposure :** South/Southwest

**Soil :** Sandy, calcareous soil with porphyric gravel

**Alcohol :** 13.5%

**Tasting notes :**

Light straw in color with pleasant aromas of ripe melon and freshly picked MacIntosh apples. Crisp and light on the palate with lovely pineapple, Bartlett pear and apple flavors that harmoniously mingle with orange zest and almond notes. The finish lingers with spicy tropical fruit. Pairs perfectly with light seafood dishes and roasted poultry.



Sustainable

**Press Notes**

**The Wine Advocate**

2021	92 points
2020, 2019	91 points
2018, 2017, 2015	90 points
2016	90+ points

**Wine Spectator**

2021, 2019, 2018	90 points
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**James Suckling**

2022	91 points
2021, 2019, 2018, 2017	92 points
2020	93 points
2016	90 points

**Wine Enthusiast**

2016	90 points
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**Wine & Spirits**

2019	91 points
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