Banville
Wine Merchants

Terlano

Pinot Grigio Tradition Alto Adige DOC

Vineyard Slope: 5 - 20 %

Vinification: Manual harvest and selection of the grapes; gentle pressing and clarification of the must; slow fermentation at a controlled temperature in stainless steel tanks, aging on the lees in steel tanks for 5-7 months.

Grape varieties : Pinot Grigio

Altitude : 270-350 m ASL

Exposure : South/Southwest

Soil : Sandy, calcareous soil with porphyric gravel

Alcohol : 13.5%

Tasting notes :
Notes reminiscent of Williams pear, lychee and white melon - with the floral aromatic character of a freshly-mown meadow. With its finely balanced components - from aromas of black tea to exotic fruity nuances of melon and ripe grapefruit - this is a superbly full and, at the same time, mellow wine.

Sustainable

Press Notes

Robert Parker Wine Advocate
2022 92 points

Wine Spectator
2023 90 points

James Suckling
2024, 2023 93 points

AG Vinous
2024 90 points

Wine Enthusiast
2024 92 points