

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

**Wine Spectator**

2023, 2021, 2019, 2018	90 points
------------------------	-----------

**James Suckling**

2023, 2020	93 points
2022	91 points
2021, 2019, 2018, 2017	92 points
2016	90 points

**Wine Enthusiast**

2016	90 points
------	-----------

**Wine & Spirits**

2019	91 points
------	-----------

