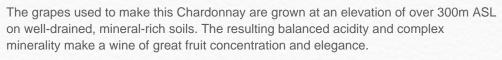


Terlano

Chardonnay Alto Adige DOC





Fermentation takes place in stainless steel tanks and the wine rests on the lees for six months.

Grape varieties: Chardonnay

Altitude: 300-600m ASL

Exposure: South/Southwest

Soil: Sandy, easy warming up porphyric-gravel

Alcohol: 13.5%

Tasting notes:

Terlano Chardonnay is pale straw-yellow in color. It has a fruity and intense bouquet with nuances of ripe bananas and tropical fruits. It is dry, medium-bodied, harmonious and very persistent, with elegant minerality and the ability to pair with many foods.

Press Notes

The Wine Advocate

2019 92 points

James Suckling

2021, 2016 92 points 2019 91 points 2017 93 points

