

Terlano

Chardonnay Alto Adige DOC



The grapes used to make this Chardonnay are grown at an elevation of over 300m ASL on well-drained, mineral-rich soils. The resulting balanced acidity and complex minerality make a wine of great fruit concentration and elegance.

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

