

## Terlano

### *Chardonnay Tradition 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

2021, 2019 92 points

##### James Suckling

2021, 2016 92 points  
2019 91 points  
2017 93 points

