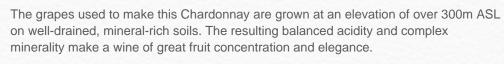


## Terlano

## Chardonnay Tradition 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

2021, 2019 92 points

James Suckling

2021, 2016 92 points 2019 91 points 2017 93 points

