Banville
Wine Merchants

Terlano

Chardonnay Tradition Alto Adige DOC

Vineyard Slope: 5 - 70 %

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 6 -7 months.

Grape varieties : Chardonnay

Altitude : 260-350m ASL

Exposure : South/Southwest

Soil : Quartz porphyry bedrock of volcanic origin. The light, sandy-loamy soils are the foundation for naturally limited yields.

Alcohol : 13.5%

Tasting notes :
The aroma of this Chardonnay releases exotic fruity impressions with nuances of banana, quince, passion fruit, mango and sugar melon plus a hint of lemon balm. A touch of pear gives the Chardonnay a mouthfeel that is very soft and harmonious combined with sweetish exotic fruit components. Its slightly mineral note makes this wine smooth and adds an intriguing contrast.

Press Notes

Wine Spectator

2024 91 points