

Terlano

Terlaner Rarity Alto Adige Terlano DOC



Manual harvest and selection of the grapes; gentle whole cluster pressing and clarification of the must by natural sedimentation; slow fermentation at a controlled temperature in stainless steel tanks with malolactic fermentation and aging on the lees in big wooden barrels for 12 months; further aging on the lees in steel tanks without filtering or fining for eleven years.?

Bottling date: August 25th, 2023?

Bottles Produced: 3,500

Grape varieties : 100% Pinot Bianco

Altitude : 550 - 600m ASL

Exposure : Southwest

Soil : Quartz porphyry bedrock of volcanic origin and light, sandy-loamy soils

Alcohol : 14%

Acidity : 5.7 g/l

Residual Sugar : 1.8 g/l

Tasting notes :

On the nose, this Rarity wine captivates with a combination of extreme complexity and impressive freshness: noble aromas of white flowers, chamomile, some white peach paired with restrained mineral notes reminiscent of flint. On the palate, the wine impresses with a grippy, compact yet supple structure. Its distinctive texture generates an infinitely long finish, with enormous tension and salty minerality.

Press Notes

Decanter

2012, 2006 98 points
2008 97 points

Robert Parker Wine Advocate

2010, 2009, 97 points
2007
2008, 2006 98 points
2005 96+ points

Wine Spectator

2011 93 points
2008 94 points

James Suckling

2011, 2007, 96 points
2005
2009, 2008 97 points
2006 97 points

AG Vinous

2011 94 points
2010 95 points

Wine Enthusiast

2011 (Cellar Selection) 97 points

