

## 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**

2008	97 points
2006	98 points

##### **Robert Parker Wine Advocate**

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

##### **Wine Spectator**

2011	93 points
2008	94 points

##### **James Suckling**

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

##### **AG Vinous**

2011	94 points
2010	95 points

##### **Wine Enthusiast**

2011 (	97 points
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