

Terlano

Vorberg Pinot Bianco Riserva Alto Adige Terlano DOC



The south-facing slopes of Monzoccolo in the Terlano DOC area are the location of steep and sunny vineyards at altitudes between 450 and 650 meters above sea-level where this exciting Pinot Bianco flourishes.

Vineyard Slope: 5 - 75%

Vinification: 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 big oak barrels (70 + 30 hl); malolactic fermentation and aging on the lees in traditional wooden barrels for 12 months.

Grape varieties : Pinot Bianco

Altitude : 450 - 650m ASL

Exposure : South/Southwest

Soil : Quartz porphyry bedrock of volcanic origin.
Light, sandy-loamy soils.

Alcohol : 14%

Residual Sugar : 6 g/l

Tasting notes :

The multifaceted aroma of this wine derives from a combination of ripe fruit, including honeydew melon, white peach, pear and Golden Delicious apple, together with the aromas of quince jelly, camomile and pineapple, on the one hand, and mineral notes of flint on the other. The interplay of fruity aromatic and salty components is repeated on the palate. The compact structure and elegant creamy elements create a lingering, firmly minerally and spicy character on the aftertaste.

Press Notes

Robert Parker Wine Advocate

2020	94 points
2019, 2018,	95 points
2016, 2007	
2017, 2015	94+ points

Wine Spectator

2021, 2020,	92 points
2014, 2012	
2019	91 points

James Suckling

2021	99 points
2020, 2019,	95 points
2018, 2016	

AG Vinous

2021, 2016,	94 points
2014	
2020, 2019	95 points
2015	96 points

Wine Enthusiast

2021	95 points
2020	94 points

Gambero Rosso

2020, 2017,	
2011, 2010,	
2009, 2007,	
2006, 2005,	
2003, 2002,	
2001	

