

Terlano

## *Pinot Bianco Alto Adige DOC*

Made from Pinot Bianco grapes grown on the porphyric-gravel slopes of the Classico region. Fermentation takes place in temperature-controlled stainless steel tanks and the wine rests on the lees for six months before release.



**Grape varieties** Pinot Bianco

**Altitude** 300-600m ASL

**Soil** Sandy, easy warming up porphyric-gravel

**Alcohol** 13.5%

### **Tasting notes**

With wonderful aromas of apple cider, chalk and lemon zest, this clean and focused wine expands on the palate to reveal warm apple crisp, clove and quince nuances. Possessing a long, concentrated citrus finish, this wine pairs perfectly with roasted pork, shellfish and egg-based sauces or as a charming cocktail beverage.

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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