

Terlano

## *Pinot Bianco Tradition Alto Adige DOC*

Vineyard Slope: 5 - 20 %

Vinification: Manual harvest and selection of the grapes; gentle pressing and clarification of the must by natural sedimentation; slow fermentation at a controlled temperature in stainless steel tanks, aging on the lees in steel tanks for 6-7 months.



**Grape varieties** Pinot Bianco

**Altitude** 300-600m ASL

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

**Alcohol** 13.5%

### **Tasting notes**

On the nose this classic Pinot Bianco scores with crisp notes of apple and pear mingling with aromas of raspberry and lime, plus a touch of camomile and lemon grass to round off the composition. Body and balance sum up the Pinot Bianco, which intrigues the palate with the fruit of the pear and quince aromas combined with a salty minerality.

**Banville**

Wine Merchants

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

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