

Terlano

Pinot Grigio Tradition Alto Adige DOC

The grapes for this wine are harvested at 300m ASL from vineyards located high above the town of Terlano. Fermentation is temperature controlled and the wine is aged on the lees for 6 months.

Grape varieties Pinot Grigio

Altitude 250-300 m ASL

Soil Sandy, calcareous soil with porphyric gravel

Alcohol 13.5%

Tasting notes

Light straw in color with pleasant aromas of ripe melon and freshly picked MacIntosh apples. Crisp and light on the palate with lovely pineapple, Bartlett pear and apple flavors that harmoniously mingle with orange zest and almond notes. The finish lingers with spicy tropical fruit. Pairs perfectly with light seafood dishes and roasted poultry.



Banville
Wine Merchants

www.banvillewine.com

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