Terlano

Pinot Grigio Tradition Alto Adige DOC

Vineyard Slope: 5 - 20 %
Vinification: Manual harvest and selection of the grapes; gentle pressing and clarification of the must; slow fermentation at a controlled temperature in stainless steel tanks, aging on the lees in steel tanks for 5-7 months.

Grape varieties Pinot Grigio

Altitude 270-350 m ASL

Soil Sandy, calcareous soil with porphyric gravel

Alcohol 13.5%

Tasting notes
Notes reminiscent of Williams pear, lychee and white melon - with the floral aromatic character of a freshly-mown meadow. With its finely balanced components - from aromas of black tea to exotic fruity nuances of melon and ripe grapefruit - this is a superbly full and, at the same time, mellow wine.

Banville Wine Merchants

www.banvillewine.com

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