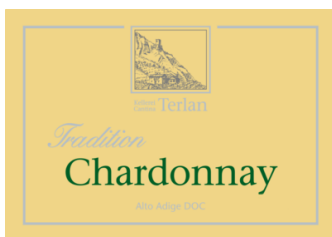


Terlano

Chardonnay Alto Adige DOC

The grapes used to make this Chardonnay are grown at an elevation of over 1,000 feet ASL on well-drained, mineral-rich soils. The resulting balanced acidity and complex minerality make a wine of great fruit concentration and elegance. Fermentation takes place in stainless steel tanks and the wine rests on the lees for six months.



Grape varieties Chardonnay

Altitude 300-600m ASL

Soil Sandy, easy warming up porphyric-gravel

Alcohol 13.5%

Tasting notes

Terlano Chardonnay is pale straw-yellow in color. It has a fruity and intense bouquet with nuances of ripe bananas and tropical fruits. It is dry, medium-bodied, harmonious and very persistent, with elegant minerality and the ability to pair with many foods.

Banville
Wine Merchants

www.banvillewine.com

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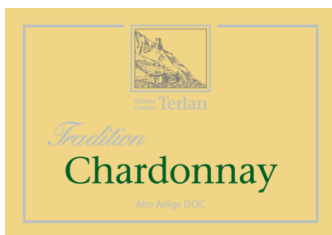
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