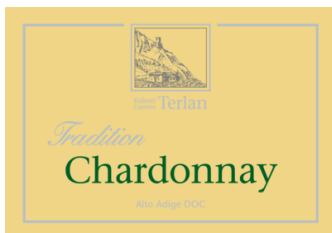


Terlano

Chardonnay Tradition Alto Adige DOC

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 6 -7 months.



Grape varieties Chardonnay

Altitude 260-350m ASL

Soil Quartz porphyry bedrock of volcanic origin. The light, sandy-loamy soils are the foundation for naturally limited yields.

Alcohol 13.5%

Tasting notes

The aroma of this Chardonnay releases exotic fruity impressions with nuances of banana, quince, passion fruit, mango and sugar melon plus a hint of lemon balm. A touch of pear gives the Chardonnay a mouthfeel that is very soft and harmonious combined with sweetish exotic fruit components. Its slightly mineral note makes this wine smooth and adds an intriguing contrast.

Banville

Wine Merchants

www.banvillewine.com

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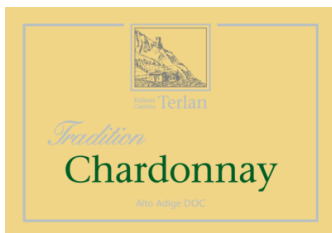
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