

## Terlano

### *Primo Terlaner I Grande Cuvée Alto Adige DOC*

This is an extraordinary wine that combines the strengths of Terlano's very best varieties and vineyards. Vinification: Gentle whole cluster pressing, clarification of the must, and natural sedimentation. Fermentation and maturation: slow fermentation in oak casks (12 hl); malolactic fermentation and aging on the lees for 12 months in big wooden barrels.



**Grape varieties** 65% Pinot Bianco, 33% Chardonnay, 2% Sauvignon

**Altitude** 330m - 600m ASL

**Soil** Quartz porphyry bedrock of volcanic origin and light, sandy-loamy soils

**Alcohol** 14%

#### Tasting notes

Rich and complex on the nose; multifaceted aromas of citrus fruit, white pepper and herbs as well as a delicate smoky note. The wine's elegance and perfect balance are the product of its remarkable structure and subtle texture, which give the wine its unmistakable character. Its extremely long finish is more than pleasant; it leaves its mark in memory as the supreme expression of a mineral terroir that is unique in the world.

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Wine Merchants

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