Terlano

Quarz Sauvignon Blanc Alto Adige Terlano DOC

Vineyard Slope: 10 - 40%
Vinification: Manual harvest and selection of the grapes; gentle whole cluster pressing and clarification of the must by natural sedimentation; slow fermentation at a controlled temperature and aging on the lees for nine months, partly in big wooden barrels (50%) and partly in stainless steel tanks (50%); blending three months before bottling.



Grape varieties Sauvignon Blanc

Altitude 300-550m ASL

Soil Quartz porphyry bedrock and light, sandy-loamy soils

Alcohol 14%

Tasting notes

This Sauvignon is enticingly exotic in the glass, with multilayered fruit of mango, papaya, lime and red grapefruit, and herbal aromas reminiscent of lemon grass, lemon balm, mint and green tea. It also reveals mineral notes of flint combined with a hint of gooseberry. On the palate, the wine offers a fascinating interplay of juicy fruit aromas and delicate minerality creating a harmonious opulence with a long and impressive finish.



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