Terlano

Nova Domus Terlaner Riserva Alto Adige DOC

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 in big oak barrels (30 hl); partial malolactic fermentation (Pinot Bianco and Chardonnay only) and aging on the lees for 12 months in big wooden barrels; blending three months before bottling.

Grape varieties 70% Pinot Bianco, 25% Chardonnay, 5% Sauvignon Blanc

Altitude 300-600m ASL

Soil Sandy, porphyric-gravel

Alcohol 14%

Tasting notes

This cuvée has a multifaceted structure with a hint of herbs and spices, including aniseed, mint and sage, as well as nuances of fruit aromas, especially apricot, mandarin, honeydew melon, maracuja and passion fruit, all underpinned with salty mineral components. On the palate, Nova Domus is complex and delicate, offering a creamy softness in an interesting symbiosis with an aromatic minerality, and has the texture for a very long finish.

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