

TERLANER CUVÉE

Trentino-Alto Adige, Italy

Cantina Terlano

www.cantina-terlano.com

Method & Production

Manual harvest and selection of the grapes; pressing and clarification of the must by natural sedimentation; slow fermentation at a controlled temperature in stainless steel tanks, aging on the lees for 6 – 7 months partly in stainless steel tanks (80%) and partly in big wooden barrels (20%).

Tasting Notes

Brilliant pale yellow color with green nuances. On the nose green apple and white peach combine with fine nuances of lemon balm and mint to create the typical aroma of the classic Terlano. On the palate the peach is very strong, too, lending the Terlano its lively but at the same time very mellow character. The multifaceted, well structured flavor derives from an interplay of freshness and minerality and also has a wonderfully persistent finish.

“A wine of precision and nuance, the 2015 Terlaner Classico once again shows why this is one of Alto Adige’s most compelling and delicious wines. The Pinot Blanc / Chardonnay / Sauvignon Blanc blend that has worked so well here for decades yields a white endowed with striking focus. White flowers, lemon peel, ripe orchard fruit, apricot pit, almond, mint and chamomile form a super-appealing fabric of aromas, flavors and textures. There is a lot to like here. The Terlan has a level of precision that none of these varieties show on their own. Then again, that is the magic of blends. ”
Antonio Galloni, Vinous 2016

Food Matching

A traditional regional choice with Terlano wine soup, raw white asparagus salad, typical dishes like pizza and pasta with tomato sauce or foccaccia with rosemary or penne all’arrabbiata; parmesan and fresh pecorino; also with South Tyrolean dishes like bacon dumplings or sausage with sauerkraut, and with turkey breast with root vegetables or a fine veal roast.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
TE0125	Terlaner Cuvée	Chardonnay: 30% Pinot Blanc: 60% Sauvignon Blanc: 10%	2025	13.5%	Cork	6x0.75lt	No	No	Yes	No