

PINOT BIANCO TRADITION

Trentino-Alto Adige, Italy

Cantina Terlano

www.cantina-terlano.com

Method & Production

Manual harvest and selection of the grapes; gentle pressing and clarification of the must by natural sedimentation; slow fermentation at a controlled temperature in stainless steel tanks, aging on the lees in steel tanks for 6-7 months.

Tasting Notes

Clear pale yellow color with a slight greenish shimmer. On the nose this classic Pinot Bianco scores with crisp notes of pear mingling with aromas of raspberry and lime, plus a touch of camomile and lemon grass to round off the composition. Body and balance sum up the Pinot Blanc, which intrigues the palate with the fruit of the pear and quince aromas combined with a salty minerality. The wine tickles the tongue and goes on to deliver a persistent aftertaste.

Food Matching

A good companion with hors d'oeuvres such as vitello tonnato or salmon and tuna carpaccio; courgette flowers with a stracchino cheese or in combination with burrata; avocado salad; regional dishes like spinach spaetzle or schlutzkrapfen; also in combination with spaghetti carbonara; scallops au gratin, and grilled scampi, red snapper or sea bream.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
TE1625	Pinot Bianco Tradition	Pinot Blanc	2025	16%	Cork	6x0.75lt	No	No	Yes	No