



PINOT BIANCO RARITY

Trentino-Alto Adige, Italy

Cantina Terlano



www.cantina-terlano.com

Method & Production

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 stainless steel tanks with malolactic fermentation and aging on the lees in big wooden barrels for 12 months; further aging on the lees in steel tanks without filtering or fining for eleven years.

Tasting Notes

Intensive light straw yellow with delicate greenish reflections. On the nose, this Rarity wine captivates with a combination of extreme complexity and impressive freshness: noble aromas of white flowers, chamomile, some white peach paired with restrained mineral notes reminiscent of flint. On the palate, the wine impresses with a grippy, compact yet supple structure. Its distinctive texture generates an infinitely long finish, with enormous tension and salty minerality.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------|---------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| TE4013 | Pinot Bianco Rarity | Pinot Bianco | 2013 | 14.0% | Cork | 3x0.75lt | No | No | Yes | No |