



TERLANER I GRANDE CUVÉE PRIMO - MAGNUM



Trentino-Alto Adige, Italy

Method & Production

Primo is only made in selected vintages, in which all the climatic factors are just right and interact perfectly to enhance the character of the terroir. A blend of Pinot Bianco, Chardonnay and Sauvignon from Vorberg, Kreuth and Winkl. Gentle whole cluster pressing, clarification of the must, natural sedimentation. Slow fermentation in 12 hl oak casks, and ageing on the lees for 12 months in big wooden barrels.

Cantina Terlano's objective here is to create a cuvée that reveals the very heart of its history and summarizes – in just a few select bottles – the best of Terlano's wine-making culture; in short, to produce the best Terlaner in the world.

Tasting Notes

Brilliant straw yellow. Rich and complex on the nose, multifaceted aromas of citrus fruit, white pepper and herbs, as well as a delicate smoky note. The wine's elegance and perfect balance is the product of its remarkable structure and subtle texture. Its extremely long finish leaves its mark in the memory.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
TE5122	Terlaner I Grande Cuvée Primo - Magnum	Pinot Bianco: 70% Chardonnay: 28% Sauvignon Blanc: 2%	2022	14.0%	Cork	1x1.5lt	No	No	Yes	No