

CHARDONNAY KREUTH

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 ; partial malolactic fermentation and aging on the lees for 10 months partly in stainless steel tanks (50%) and partly in big wooden barrels (50%).

Tasting Notes

This Chardonnay displays deliciously ripe fruit with a hint of aromatics. It shows vanilla and toast on the finish. This powerful wine is truly age-worthy, with elegant complexity and great length.

Food Matching

An excellent companion to vitello tonnato and marinated octopus as well as to mixed antipasti and grilled vegetables; a good combination with cheese dumplings and pasta aglio olio peperoncino (with garlic, olive oil and peperoncino), and also with grilled fish with fennel, or crepes au gratin with a radicchio filling, and fresh Tomino cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
TE6625	Chardonnay Kreuth	Chardonnay	2025	14.0%	Cork	6x0.75lt	No	No	Yes	No