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