

SAUVIGNON 'QUARZ'

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 and aging on the lees for nine months partly in big wooden barrels (50%) and partly in stainless steel tanks (50%); blending three months before bottling.

Tasting Notes

Brilliant straw yellow color. This Sauvignon is enticingly exotic in the glass, with multilayered fruit of mango, papaya, lime and red grapefruit, and herbal aromas reminiscent of lemon grass, lemon balm, mint and green tea. It also reveals mineral notes of flint combined with a hint of elderberry syrup. On the palate, the wine offers a fascinating interplay of juicy fruit aromas and delicate minerality creating a harmonious opulence with a long and impressive finish.

Food Matching

An exciting companion to oysters, salmon tartare and crudités of shellfish, as well as green apple risotto with crispy fried char filets, poached lobster or roast lamb in a herb crust with poached asparagus; mature goat's cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
TE0524	Sauvignon 'Quarz'	Sauvignon Blanc	2024	14.0%	Cork	6x0.75lt	No	No	Yes	No