



PINOT BIANCO RISERVA 'VORBERG'

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 big oak barrels (70 + 30 hl); malolactic fermentation and aging on the lees in traditional wooden barrels for 12 months.

Tasting Notes

Sparkling straw yellow color. The multifaceted aroma of this wine derives from a combination of ripe fruit, including honeydew melon, white peach, pear and Golden Delicious apple, together with the aromas of quince jelly and dried fruit such as pear, orange and pineapple, on the one hand, and graphite notes and a hint of jasmine with a mineral touch on the other. The interplay of fruity aromatic and salty components is repeated on the palate, where the soft and creamy elements gain greater strength in a wine with a lingering, firmly mineral and spicy character on the aftertaste.

Food Matching

Ideal combination with a spicy fish soup, and spaghetti allo scoglio as well as lobster thermidor. Also one of the few good combinations with Roman artichokes; excellent with mature Pecorino, a mature Parmesan and Tête de Moine.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
TE1223	Pinot Bianco Riserva 'Vorberg'	Pinot Blanc	2023	13.5%	Cork	6x0.75lt	No	No	Yes	No