


# 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 minerally 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 |
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| **White Wine** | | | | | | | | | | |
| TE1224 | Pinot Bianco Riserva 'Vorberg' | Pinot Blanc | 2024 | 13.5% | Cork | 6x0.75lt | No | No | Yes | No |