

PINOT NOIR TRADITION

Trentino-Alto Adige, Italy

Cantina Terlano

www.cantina-terlano.com

Method & Production

Manual harvest and selection of the grapes; destemming followed by slow must fermentation at a controlled temperature and gentle agitation of the must in stainless steel tanks; malolactic fermentation and aging in big wooden barrels for 7-10 months.

Tasting Notes

Lively vermilion to ruby red colour. Fresh stimulating nose with an aromatic spectrum ranging from blackberry and bilberry to a hint of cherry brandy with notes of licorice and aromas of undergrowth. On the palate, this Pinot Noir offers a delightful balance between ripe fruit and a delicate tannin structure which confers elegance on this minerally red wine.

Food Matching

Perfect with roast kid with a celeriac and carrot purée, lamb cutlets with herb risotto or, slightly cooled, with trout meunière with boiled vegetables.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
TE3025	Pinot Noir Tradition	Pinot Noir	2025	13.5%	Cork	6x0.75lt	No	No	Yes	No