

TERLANER CUVÉE - MAGNUM

Trentino-Alto Adige, Italy

Cantina Terlano

www.cantina-terlano.com

Method & Production

Manual harvest and selection of the grapes; pressing and clarification of the must by natural sedimentation; slow fermentation at a controlled temperature in stainless steel tanks, aging on the lees for 6 – 7 months partly in stainless steel tanks (80%) and partly in big wooden barrels (20%).

Tasting Notes

Brilliant pale yellow color with green nuances. On the nose green apple and white peach combine with fine nuances of lemon balm and mint to create the typical aroma of the classic Terlano. On the palate the peach is very strong, too, lending the Terlano its lively but at the same time very mellow character. The multifaceted, well structured flavor derives from an interplay of freshness and minerality and also has a wonderfully persistent finish.

Food Matching

A traditional regional choice with Terlano wine soup, raw white asparagus salad, typical dishes like pizza and pasta with tomato sauce or foccaccia with rosemary or penne all'arrabbiata; parmesan and fresh pecorino; also with South Tyrolean dishes like bacon dumplings or sausage with sauerkraut, and with turkey breast with root vegetables or a fine veal roast.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
TE5525	Terlaner Cuvée - Magnum	Sauvignon Blanc: 10% Chardonnay: 30% Pinot Blanc: 60%	2025	14.0%	Cork	4x1.5lt	No	No	Yes	No