PINOT GRIGIO TRADITION

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 stainless steel tanks, aging on the lees in steel tanks for 5-7 months.

Tasting Notes

Intensive straw yellow color. Terlano Pinot Grigio pairs stimulating fruit – reminiscent of grapefruit, lychee and white melon – with the floral aromatic character of a freshly mown meadow. With its finely balanced components – from aromas of black tea to exotic fruity nuances of melon and ripe grapefruit – this is a superbly full and at the same time mellow wine.

Food Matching

Ideal with South Tyrolean hors d'oeuvres such as smoked bacon, cured meats like Bündnerfleisch or venison salami, and their typical Italian counterparts like Parma ham, dried tomatoes and olive paté; herb risotto, nettle dumplings or beetroot dumplings; lightly truffled dishes; tender veal and fine grilled fish.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
TE0425	Pinot Grigio Tradition	Pinot Grigio	2025	13.5%	Cork	6x0.75lt	No	No	Yes	No