



# CHARDONNAY TRADITION

Trentino Alto-Adige, Italy  
Cantina Terlano



[www.cantina-terlano.com](http://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

Brilliant light straw yellow color. The aroma of this Chardonnay releases exotic fruity impressions with nuances of banana, quince, passion fruit, mango and sugar melon plus a hint of lemon balm. A touch of pear gives the Chardonnay a mouthfeel that is very soft and harmonious combined with sweetish exotic fruit components. Its slightly mineral note makes this wine very smooth and adds an intriguing contrast.

## Food Matching

Ideal with a plateau of fruits de mer with raw prawns and langoustines; vegetable risotto and cream of root vegetable soups (potato, cream of celeriac); dishes with a mildly tangy cheese (eg a soft Robiola) including cheese dumplings and pasta dishes with cheese; also sea bass in salt or veal paillard.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
TE0223	Chardonnay Tradition	Chardonnay	2023	13.5%	Cork	6X0.75lt	No	No	Yes	No