



TERLANER RISERVA 'NOVA DOMUS'

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 (30 hl); partial malolactic fermentation (Pinot Blanc and Chardonnay only) and aging on the lees for 12 months partly in big wooden barrels (50%) and partly in tonneaux barrels (50%); blending three months before bottling.

Tasting Notes

Fresh light yellow with slightly greenish nuances. This cuvée has a multifaceted structure with a hint of herbs and spices, including aniseed, mint and sage, as well as nuances of fruit aromas, especially apricot, mandarine, honeydew melon, maracuja and passion fruit, all underpinned with salty mineral components. On the palate, Nova Domus is complex and delicate, offering a creamy softness in an interesting symbiosis with an aromatic minerality, and has the texture for a very long finish.

Food Matching

Harmonizes very well with caviar and a good pairing with grilled salmon steaks and fried tuna, fiorentina T-bone steaks, saltimbocca alla romana or braised knuckle of veal; also with a parmigiana with aubergines and truffle fondue.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
White Wine									
TE0818	Terlaner Riserva 'Nova Domus'	Pinot Blanc: 60% Chardonnay: 30% Sauvignon Blanc: 10%	2018	14.5%	Cork	6X0.75lt	No	No	No