



PINOT BIANCO 'VORBERG' RISERVA

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); malolactic fermentation and aging on the lees in traditional wooden barrels for 12 months.

Tasting Notes

Sparkling straw yellow colour. The multifaceted aroma of this wine derives from a combination of ripe fruit, including honeydew melon, white peach, pear and Golden Delicious apple, together with the aromas of quince jelly and dried fruit such as pear, orange and pineapple, on the one hand, and graphite notes and a hint of jasmine with a mineral touch on the other. The interplay of fruity aromatic and salty components is repeated on the palate, where the soft and creamy elements gain greater strength in a wine with a lingering, firmly mineral and spicy character on the aftertaste.

Food Matching

Ideal combination with a spicy fish soup, and spaghetti allo scoglio as well as lobster thermidor. Also one of the few good combinations with artichokes alla romana; excellent with mature Pecorino, a mature Parmesan and Tête de Moine.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
White Wine									
TE1217	Pinot Bianco 'Vorberg' Riserva	Pinot Blanc	2017	13.5%	Cork	6X0.75lt	No	No	No