

PINOT BIANCO RARITÁ

Trentino Alto-Adige, Italy

Cantina Terlano

www.cantina-terlano.com

Method & Production

The Rarita range offers special editions of mature white wines that have been left to age on the lees in steel pressure tanks for at least ten years.

Gentle whole cluster pressing and clarification of the must by natural sedimentation; slow fermentation at a controlled temperature in stainless steel tanks with partial malolactic fermentation (50%) and aging on the lees in big wooden barrels for 12 months; further aging on the lees in steel pressure tanks without filtering or fining.

Tasting Notes

Intensive light straw yellow with delicate greenish reflections. Initial impressions are a wine of remarkable freshness with a wealth of aromas, including herbal notes of camomile, apricot, honey and orange blossom. The multifaceted bouquet also displays aromas of pastry paired with flint. The wine is rich and powerful but with a compact density showing its potential for longevity. Initially creamy and fruity, it pinches together on the finish to highlight a lean and long finish with mineral tones.

Food Matching

Poached lobster and roasted scallops, also in combination with tagliolini with butter and white truffles, and with beef carpaccio with fresh Alba truffles or a veal sirloin steak.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
White Wine									
TE4006	Pinot Bianco Rarità	Pinot Blanc	2006	13.5%	Cork	6X0.75lt	No	No	No