

Product Fact Sheet May 2024

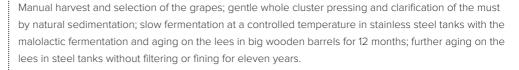


PINOT BIANCO RARITY

Trentino Alto-Adige, Italy Cantina Terlano

www.cantina-terlano.com

Method & Production



Tasting Notes

Cantina Terlano has an unusual offering in the form of its Rarities, special editions of mature white wines that have been left to age on the lees in steel pressure tanks for at least ten years. This Rarity is a Pinot Bianco with a youthful freshness that belies its maturity. That makes it perfect for a long period of aging in the bottle.

Intense light straw yellow with delicate greenish reflections. Terlano's 2010 rarity wine has an impressive freshness and a wealth of aromas, with new components, revealed at every tasting, including herbal notes of camomile, lemon balm, and lovage together with a hint of dried kaki and apricot. The multifaceted bouquet also displays the aromas of bread crust and yeast bun paired with flint. The wine is smooth and powerful on the palate, with a crisp and fresh acid backbone that leaves a youthful and delicate impression and strikes a fine balance with the mineral components. The finish is elegant and silky, but also enormously deep and firm.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size Organic	Biodynami	c Vegan	Natural
White Wine									
TE4011	Pinot Bianco Rarity	Pinot Bianco	2011	14.0%	Cork	3X0.75lt No	No	Yes	No

