

terlano
trentino-alto adige

pinot bianco alto adige DOC

Made from Pinot Bianco grapes grown on the porphyric-gravel slopes of the Classico region. Fermentation takes place in temperature-controlled stainless steel tanks and the wine rests on the lees for 6 months before release.

grape varieties:

Pinot Bianco

exposure:

South/Southwest

altitude:

300–600m A.S.L.

soil:

Sandy, easy warming up porphyric-gravel

alcohol:

13.00%

tasting notes:

With wonderful aromas of apple cider, chalk and lemon zest, this clean and focused wine expands on the palate to reveal warm apple crisp, clove and quince nuances. Possessing a long, concentrated citrus finish, this wine pairs perfectly with roasted pork, shellfish and egg-based sauces or as a charming cocktail beverage.



Gambero Rosso

2004 Pinot Bianco



Wine Spectator

2008 Pinot Bianco

90 points

2003 Pinot Bianco

91 points

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