

Terlano Rarity

THE FACTS

COUNTRY: Italy

REGION: Trentino-Alto Adige

APPELLATION: Terlano

CEPAGE: 100% Pinot Blanc

WINEMAKING: 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 stainless steel tanks with malolactic fermentation and aging on the lees in big wooden barrels for 12 months; further aging on the lees in steel tanks without filtering or fining for eleven years.

ALCOHOL BY VOLUME: 14.0%

AGING: Aging on the lees in steel tanks for 11 years.

ANNUAL PRODUCTION: 290 cases

THE STORY

Founded in 1893, Cantina Terlano has grown into one of the leading wine growers' cooperatives in the Alto Adige region of northeastern Italy. Located in the Dolomite Mountains in the foothills of the Alps, Terlano's distinctive location and extraordinary terroir are key to the development of their stunning, world-renowned wines. With a current membership of 143 growers farming a total area of 165 hectares, Terlano insures the highest standards of quality by compensating growers for the quality of their grapes not the quantity. The emphasis in the vineyard is on reducing yield in favor of producing more concentrated fruit.

THE ADJECTIVES

OVERALL: Fresh & elegant

AROMAS / FLAVORS: Dried apricot, chamomile and lemon balm with crusty bread and flint

MOUTHFEEL: Smooth & powerful

THE SELLING POINTS

AWARDS: 98pts Decanter, 98pts Wine Enthusiast, 97pts James Suckling, 96pts Vinous, 94pts Wine Spectator

PAIRINGS: Scallops, schnitzel, roast chicken

