

Terlano Nova Domus

THE FACTS

COUNTRY: Italy

REGION: Trentino-Alto Adige

APPELLATION: Terlano

CEPAGE: 70% Pinot Blanc, 25% Chardonnay, 5% Sauvignon 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 big oak barrels (30 hl); partial malolactic fermentation (Pinot Bianco and Chardonnay only)

ALCOHOL BY VOLUME: 14.0%

AGING: Aging on the lees for 1 year in wooden barrels

ANNUAL PRODUCTION: 3,200 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: Complex and delicate

AROMAS / FLAVORS: Apricot, honeydew, passion fruit, aniseed, mint and sage with salty minerality

MOUTHFEEL: Soft with a long finish

THE SELLING POINTS

Rich blend of Terlano's important white varieties

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

SUSTAINABILITY: Vegan

PAIRINGS: Caviar, grilled salmon, braised veal, eggplant parmesan

