

TERLAN PINOT GRIGIO Trentino Alto-Adige, Italy AB +814516 BC +128655 6x750ml



93 points, James Suckling (2020)

"This is such a sophisticated and subtle Pinot Grigio that lies well outside the mainstream for this popular grape, the melon, peach and wild-herb aromas filling out the medium-bodied palate neatly, the long, supple finish tingling with mineral freshness."

Founded in 1893, the Cantina Terlano winery is now one of the leading wine growers' cooperatives in South Tyrol, with a current membership of 143 growers working a total area of 190 hectares. That is the equivalent of some 1.5 million bottles of wine a year. Their members have long had a strong focus on quality. That has attracted praise and recognition on the Italian and international wine markets, and in spite of its relatively small size, Cantina Terlano is now well established in the world of wine.

Vineyards: Alto Adige is one of Italy's smallest wine-growing areas. Located as it is at the interface between the Alpine north and the Mediterranean south, it is also one of its most diverse. Countless generations have shaped Alto Adige as a land of wine, where vines grow on various types of soil and in a range of climate zones at between 200 and 1,000 meters above sea-level.

Winemaking: Manual harvest and selection of the grapes; gentle pressing and clarification of the must; slow fermentation at a controlled temperature in stainless steel tanks, aging on the lees in steel tanks for 5-7 months.

Tasting Notes: Intensive straw yellow colour. The nose of this Pinot Grigio pairs stimulating fruit - reminiscent of Williams pear, lychee and white melon - with the floral aromatic character of a freshly mown meadow. With its finely balanced components – from aromas of black tea to exotic fruity nuances of melon and ripe grapefruit – this is a superbly full and at the same time mellow wine.

