



## CHARDONNAY TRADITION

Trentino-Alto Adige, Italy  
Cantina Terlano



[www.cantina-terlano.com](http://www.cantina-terlano.com)

### Method & Production

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, aging on the lees in steel tanks for 5-7 months.

### Tasting Notes

Brilliant light straw yellow color. The aroma of this Chardonnay releases exotic fruity impressions with nuances of banana, quince, passion fruit, mango and sugar melon plus a hint of lemon balm. A touch of pear gives the Chardonnay a mouthfeel that is very soft and harmonious combined with sweetish exotic fruit components. Its slightly mineral note makes this wine very smooth and adds an intriguing contrast.

### Food Matching

Ideal with a plateau of fruits de mer with raw prawns and langoustines; vegetable risotto and cream of root vegetable soups (potato, cream of celeriac); dishes with a mildly tangy cheese (eg a soft Robiola) including cheese dumplings and pasta dishes with cheese; also sea bass in salt or veal paillard.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>White Wine</b>										
TE0223	Chardonnay Tradition	Chardonnay	2023	13.5%	Cork	6x0.75lt	No	No	Yes	No