



PINOT NOIR TRADITION

Trentino-Alto Adige, Italy

Cantina Terlano



www.cantina-terlano.com

Method & Production

Manual harvest and selection of the grapes; destemming followed by slow must fermentation at a controlled temperature and gentle agitation of the must in stainless steel tanks; malolactic fermentation and aging in big wooden barrels for 7-10 months.

Tasting Notes

Lively vermilion to ruby red colour. Fresh stimulating nose with an aromatic spectrum ranging from blackberry and bilberry to a hint of cherry brandy with notes of licorice and aromas of undergrowth. On the palate, this Pinot Noir offers a delightful balance between ripe fruit and a delicate tannin structure which confers elegance on this mineral red wine.

Food Matching

Perfect with roast kid with a celeriac and carrot purée, lamb cutlets with herb risotto or, slightly cooled, with trout meunière with boiled vegetables.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|----------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| TE3023 | Pinot Noir Tradition | Pinot Noir | 2023 | 13.5% | Cork | 6X0.75lt | No | No | Yes | No |