



CHARDONNAY KREUTH

Trentino-Alto Adige, Italy

Cantina Terlano



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; partial malolactic fermentation and aging on the lees for 10 months in stainless steel (50%) and partly in big oak barrels (50%).

Tasting Notes

This Chardonnay displays deliciously ripe fruit with a hint of aromatics. It shows vanilla and toast on the finish. This powerful wine is truly age-worthy, with elegant complexity and great length.

Food Matching

An excellent companion to vitello tonnato and marinated octopus as well as to mixed antipasti and grilled vegetables; a good combination with cheese dumplings and pasta aglio olio peperoncino (with garlic, olive oil and peperoncino), and also with grilled fish with fennel, or crepes au gratin with a radicchio filling, and fresh Tomino cheese.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------|-------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| TE6623 | Chardonnay Kreuth | Chardonnay | 2023 | 14.0% | Cork | 6X0.75lt | No | No | Yes | No |