



TERLATO
VINEYARDS

2016 Friuli Pinot Grigio

92 POINTS
THE TASTING
PANEL

The Terlato Vineyards philosophy of pairing the finest grape varieties with the highest quality regions finds new expression in the Friuli Colli Orientali DOC. The Estate vineyards “*ponca*” soil and proximity to the Alps and Adriatic Sea moderates temperatures and extends the growing season. The result is complex and expressive fruit and mineral character with a perfectly balanced structure.

Appellation: Friuli Colli Orientali D.O.C.

Varietals: Pinot Grigio

Color: Light gold

Aroma: Bright aromas of white peach, pear and spring flowers

Taste: Complex and layered with ripe peach, apricot, and pear, a mouthfilling texture and crisp mineral finish

Vineyards: 20-30 years old, planted at 4,500 vines/hectare. Hand harvested in whole clusters.

Fermentation: Fermented in stainless steel tanks with select neutral yeasts to enhance the varietal aromas. No malolactic fermentation to preserve freshness and drinkability.

Aging: 6-8 months on the yeasts with weekly battonage for enhanced texture.

Alcohol: 13%

Features

- **Quality:** 100% Estate fruit from hillside vineyards in Friuli Colli Orientali DOC, famous for rich and complex Pinot Grigio.
- **Enhanced flavor** that elevates expectations for Pinot Grigio
- **Experts:** The Terlato family established the luxury Pinot Grigio category. Combined with talented winemaking partners Marco Simonit & Pierpaolo Sirch, its introduction is based on 35 years of understanding the Pinot Grigio consumer.

Benefits

- **Prestigious region** offers consumers a reason to trade up and accounts the opportunity to increase revenues in this popular category.
- **Wow in the glass!** Appeals to both the Pinot Grigio and fine wine lover.
- **Trust** that this discovery and high quality Pinot Grigio comes with extensive experience satisfying the luxury consumer.

UPC: 086891-08465-7

SCC: 10086891-08465-4

Case: 12pk

Competitive Set:

Santa Margherita

Jermann

Livio Felluga

Marco Felluga

