

LEYA
WEINGUT

M. Salvadori



TERLANER CLASSICO RISERVA

Terlano Classico Riserva Alto Adige D.O.C.

Grape Varieties: 70% Chardonnay, 20% Sauvignon Blanc, 10% Pinot Blanc.

Region: Vigna Grathhof, within the classic area of the municipality of Terlano, at an altitude of 265 meters above sea level.

Vineyard: Guyot vine training system, 7500 vines per hectare, aged between 7 and 22 years.

Harvest: First half of September, manually harvested with subsequent pressing and 24 hours of static cold clarification.

Fermentation: Pied de cuve using selected native yeasts obtained from the vineyard, partially spontaneous fermentation.

Winemaking: 100% in barriques (small oak barrels).

Aging: 100% in barriques for 12 months, 10 months in stainless steel, 3 months in the bottle.