

## **Franco Terpin Chardonnay 2012**

Country: Italy

Region: Friuli Venezia-Giulia

Grape(s): Chardonnay

Producer: Franco Terpin

Founded: 1994

Annual Production: 2000 bottles

Farming: Organic

In San Floriano del Collio, Friuli, just a stone's throw away from Slovenia, Franco Terpin is making satisfying, textural, ripe, alive bottles – some of the best skin-contact white wine coming out of Italy. Franco farms organically with a true love for nature. Located equidistant from the Alps and the Adriatic Sea, his land is influenced by the wind coming from the mountains and salt air coming from the sea. The wines of Franco Terpin resemble Franco Terpin: his structure, decisiveness, rigor, but also his originality of style. Neighbors and friends with Radikon and Gravner, he is held in just as high esteem.

The estate was founded in 1994. Today they farm 12 hectares, spread around. Franco grows some Chardonnay and Merlot close to his house, Pinot Grigio and Friulano on a low mountain nearby, and Ribolla Gialla just up the road across the Slovenian border. Terpin's vineyards are southwest facing, planted to a density of 5,000 plants per hectare. The soil is ponca, a marl specific to the region. After harvest, the grape clusters are de-stemmed, and the fruit macerates and ferments for eight days in barrels made from Slavonian oak. During this time, Franco uses his hands to punch down three times a day.

### **VITICULTURE / VINIFICATION**

- Grapes are harvested and sorted by hand
- Grapes are de-stemmed and macerated by hand for 8 days in open oak barrels.
- Wine is fermented with indigenous yeasts
- The wines age for a year in barriques, a year in stainless steel, and finally a year in bottle.
- No free sulfur added

**TASTING NOTES:** Rich golden in color. Full body with plentiful tannin. On the nose, notes of honey, caramel, and apple pie. The palate is rich and tannic, bursting with caramelized fruit, mineral, and a bit of toast. Very long finish. The wine tastes like a meal in itself.