

Leya

Pinot Bianco Classico

Weingut Leya, a small hidden gem in Alto Adige, shines under the expert guidance of Malcom Salvadori. His winemaking philosophy artfully blends tradition with innovation, crafting wines that embody the purity of the Terlano terroir. Salvadori's meticulous approach ensures that every bottle not only reflects the land but also his unwavering commitment to quality.

Nestled in the picturesque area of Terlano, this intimate and modest winery benefits from a climate and soil profile that are perfect for a diverse array of grape varieties. The region's dramatic landscape and temperature fluctuations nurture classic and aromatic varietals such as Pinot Blanc, Gewürztraminer, Sauvignon, and Chardonnay, as well as experimental ones, resulting in wines of exceptional depth and complexity.

What sets Leya apart is its masterful blend of tradition and modernity. Salvadori's minimal intervention techniques preserve the true character of the wines, while his commitment to sustainability underscores a progressive approach. This unique blend of heritage and innovation makes Leya an exceptional choice for those seeking wines that are not only distinctive and meaningful but also remarkably pure.



Alto Adige Wine Regions
TERLANO
(TERLANER)

GRAPE VARIETIES
● Chardonnay
● Pinot Blanc
● Sauvignon Blanc

● Vineyards
● City



Winery Location: Terlano, Alto Adige

Name of Wine: Grape and location

Grape(s): 100% Pinot Bianco

Designation: Alto Adige Terlano Classico DOC

Vineyard Sources: Vigna Gratlhofen Terlano

Vineyard Size: 0.4 hectares, 265m above sea level

Age of Vines: Oldest vines up to 20 years

Soil: Sandy with slightly acidic pH

Skin Maceration Time: None

Fermentation & Aging:

Fermentation - 70% used tonneaux without temperature control, 30% steel with temperature control. The wine spends 10 months on the lees in 6-8 year old Austrian and French 500L botti.

Annual Production:

3,000 bottles each vintage

Additional Technical Information:

Sulfites (ppm) - 100

Filtration agents? Bentonite & diatomaceous earth

Stabilization agents? Potassium polyaspartate & bentonite

Yeast utilized - Selected yeasts

Organic/Biodynamic? Sustainable

Leya

Terlano Classico

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Winery Location: Terlano, Alto Adige

Name of Wine: Location and style of wine

Grape(s): 40% Pinot Bianco, 30% Chardonnay, 30% Sauvignon blanc

Designation: AltoAdigeTerlanoClassico DOC

Vineyard Sources: VignaGratlhofin Terlano

Vineyard Size: 1hectares,265mabove sea level

Age of Vines: Oldest vines up to 20 years

Soil: Sandywith slightlyacidic pH

Skin Maceration Time: None

Fermentation & Aging:

Chardonnay fermentsin used barrels without temp control; Pinot Blanc and Sauvignon in temperature-controlled steel tanks.The wine spends 8 months on the lees in 4-6 year old French barriques

Annual Production: 8,000 bottles each vintage

Additional Technical Information:

Sulfites(ppm) - 120

Filtration agents? Bentonite & diatomaceous earth

Stabilization agents? Potassium polyaspartate & bentonite

Yeast utilized - Selected yeasts/Pied de cuve

Organic/Biodynamic? Sustainable



Leya

Terlano Classico Riserva

Weingut Leya, a small hidden gem in Alto Adige, shines under the expert guidance of Malcom Salvadori. His winemaking philosophy artfully blends tradition with innovation, crafting wines that embody the purity of the Terlano terroir. Salvadori's meticulous approach ensures that every bottle not only reflects the land but also his unwavering commitment to quality.

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Winery Location: Terlano, Alto Adige

Name of Wine: Location and style of wine

Grape(s): 70%Chardonnay, 20% Sauvignon Blanc, 10% Pinot Blanc

Designation: AltoAdigeTerlanoClassico DOC

Vineyard Sources: VignaGratlhofin Terlano

Vineyard Size: 0.7hectares,265mabove sea level

Age of Vines: Oldest vines up to 22 years

Soil: Sandywith slightlyacidic pH

Skin Maceration Time: None

Fermentation & Aging:

Fermentation - 100% inbarriques(1 out of 15 new) without temperature control. The wine ages 11 months in French barriques (0-4 years) and 10 months in steel

Annual Production: 3,000 bottles each vintage

Additional Technical Information:

Sulfites(ppm) - 120

Filtration agents? Bentonite & diatomaceous earth

Stabilization agents? Potassium polyaspartate & bentonite

Yeast - Pied de cuve/wild yeast when conditions permit

Organic/Biodynamic? Sustainable



Alto Adige Wine Regions
TERLANO
(TERLANER)

GRAPE VARIETIES
Chardonnay
Pinot Blanc
Sauvignon Blanc

Vineyards
City



Leya

Terlano Gewurztraminer

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Winery Location: Terlano, Alto Adige

Name of Wine: Location and style of wine

Grape(s): 100% Gewürztraminer

Designation: Alto Adige DOC

Vineyard Sources: Vigna Gratlhof in Terlano

Vineyard Size: 0.55 hectares, 260m above sea level

Age of Vines: Oldest vines up to 25 years

Soil: Sandy with slightly acidic pH

Skin Maceration Time: None

Fermentation & Aging:

Temperature controlled fermentation in stainless steel for 2 weeks followed by 8 months on the lees in stainless steel before bottling.

Annual Production:

4,000 bottles each vintage

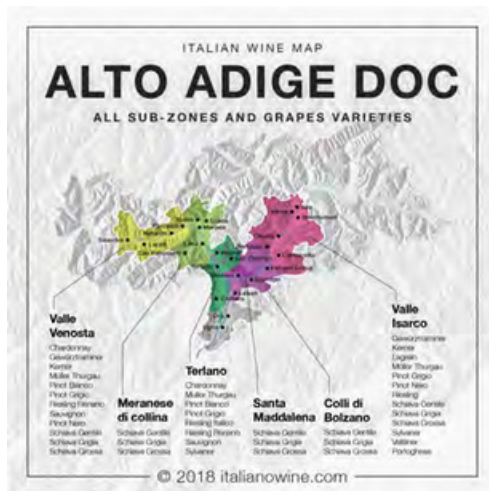
Additional Technical Information:

Sulfites (ppm) - 100

Filtration agents? Bentonite & diatomaceous earth

Stabilization agents? Potassium polyaspartate & bentonite
Yeast utilized - Selected yeasts

Organic/Biodynamic? Sustainable



Alto Adige Wine Regions
TERLANO
(TERLANER)

GRAPE VARIETIES
Chardonnay
Pinot Blanc
Sauvignon Blanc

● Vineyards
● City



Leya

Terlano Ricordi

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MALCOLM SALVADORI

Winery Location: Terlano, Alto Adige

Name of Wine: Location and style of wine

Grape(s): 100% Schiava

Designation: Alto Adige Schiava-Vernatsch DOC

Vineyard Size: 0.32 hectares, 386m above sea level

Age of Vines: Oldest vines up to 60 years

Soil: Glacial morainic soil with limestone

Skin Maceration Time: 10-12 days

Fermentation & Aging:

Fermentation in stainless steel for 2 weeks followed by 8 months aging in neutral Austrian tonneaux .

Annual Production: 600-1000 bottles each vintage

Additional Technical Information:

Sulfites(ppm) - <100

Filtration agents? Bentonite & diatomaceous earth

Stabilization agents? Potassium polyaspartate

Yeast utilized - Selected yeasts

Organic/Biodynamic? Sustainable



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Chardonnay
Pinot Blanc
Sauvignon Blanc

● Vineyards
● City

