



Kellerei
Cantina **Terlan**

Tradition with a future: The philosophy of long life

Terroir with aging potential

Long life, complexity and character – these are the primary features of Terlano's quality wines. This is due primarily to the high mineral content of the Terlano soils, which has positive effects in terms of stability and gives the wines a striking freshness and full body to go with their long life.

Traditional aging on the lees

The Terlano Winery's long tradition of producing long-life wines can be traced back to 1900 when South Tyrol was a wine-growing jewel in the Austro-Hungarian crown. Even in those days wine-making was attuned to the natural rhythm of the wine. The wines were left to lie on the lees for a long period. Aging 'sur lie' provides natural protection against oxidation on the one hand and strengthens the wine in terms of body and flavour on the other.

This wine-making technique was further enhanced by Sebastian Stocker, Terlano's Cellar Master from 1955 to 1993, and the Stocker Method has gone down in the history of Terlano wines. Especially exquisite

wines are only bottled after an aging period of at least eight years and are outstanding in terms of elegance, complexity, aromatic diversity and freshness.

The fruits of passion

One of the preconditions for producing wines for long-term storage is healthy and fully ripe grapes. Harmony in the vineyard is therefore taken very seriously at the Terlano Winery. This is achieved with the help of biotechnical cultivation methods and a strict policy of yield reduction. The winery also places a focus on older vines that have developed their natural balance and full personality. As a result of their low levels of vegetative growth, all the strength of the vines goes into the fruit, and that is the key to highly concentrated and aromatic grapes for wine-making.

The winery's greatest asset, however, is the passion of the people who contribute to the production of wines that are so full of character – wines with body and especially soul, wines offering depth and heights of



enjoyment.

The Terlano Winery's rare wine cellar has a complete collection of vintages that range from 1955 to the present day – a kind of historical oenological library with countless works, including bestsellers and insider tips, that tell the story of over a hundred years of wine-making in Terlano. The patina on the bottles is indicative of the maturity of the wines – after the decades of aging that only great wines can sustain. And let us not forget: increasing maturity means greater pleasure for the palate!