

The essence of Terlano





The quest was for the perfect creation, one capable of expressing the authentic, innermost character of Cantina Terlano, for a wine that would embody our tradition of more than a hundred years and would combine the strengths of our very best varieties and vineyards. We have achieved that goal. The result is the Terlaner I Grande Cuvée.

The strategy that led us to the Terlaner I Grande Cuvée can be described in a single word: exclusive. This very special wine will only be made available in selected vintages, in which all the climatic factors are just right and interact perfectly to enhance the character of the terroir. We are combining our three most expressive grape varieties (Pinot Bianco, Chardonnay and Sauvignon), which receive painstaking care and attention at all times. Targeting the essence of Cantina Terlano involves a focus on the very best of a tradition going back over more than a hundred years. Our objective was to create a cuvée that reveals the very heart of our history and summarizes – in just a few select bottles – the best of Terlano’s wine-making culture; in short, to produce the best Terlaner in the world.

And since extraordinary wines are always a product of the perfect interplay of vineyard, soil, vintage and touch, we ensure that the rigorously selected grapes have enough time to do their best. The slow maturing process in big oak barrels followed by a further year in the bottle give the Terlaner I Grande Cuvée its extraordinary potential to evolve. The outstanding final product is the result of the experience and passion of our winemaker – and the addition of a small portion of earlier vintages.

Rich and complex on the nose, the Terlaner I Grande Cuvée develops salty mineral notes on the palate. The wine’s elegance and perfect balance are the product of its remarkable structure and subtle texture, which give the wine its unmistakable character. Its extremely long finish is more than pleasant; it leaves its mark in memory as the supreme expression of a mineral terroir that is unique in the world.



Varieties	Pinot Bianco, Chardonnay, Sauvignon
Altitude	300 - 570 m
Soil	sandy soil of subvolcanic and volcanic origins with metamorphic inclusions
Yield	35 hl/ha
Vinification	100% in large wooden barrels for 12 months
Serving temperature	12-14° C
Aging potential	suitable for laying down for several years

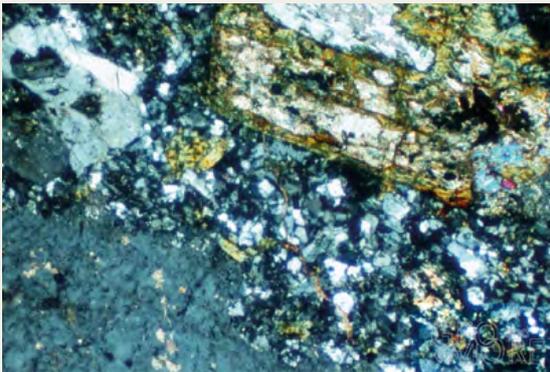
An extraordinary terroir

It has long been known that the terroir of Terlano is based on a prehistorical secret of the Earth. Geological investigations have now provided scientific data to confirm this ancient knowledge, which has been preserved by Cantina Terlano for more than a hundred years.

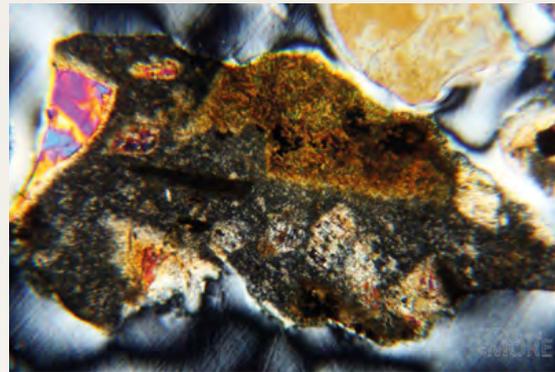
Soil samples have been taken from the three vineyards of the Terlaner I Grande Cuvée and analyzed using modern methods. The tests revealed the presence of a subvolcanic body around Terlano, which differs in composition from the classic volcanic rock. Over millions of years, a special crystal cuvée formed with a mineral content that is unusual for this type of rock: a unique

feature of the Terlano terroir, Nature's gift to the vines, which defy the meager soil by sending their roots deep down where they find the nutrition they need in the mineral treasures of the earth. A rich storehouse for the synthesis of the polyphenols, which are one of the explanations for the unique character of Terlano's white wines and especially Terlaner I Grande Cuvée.

Crystal deposits in the rock with conversion of the minerals and recrystallization, which promotes ion exchange and strengthens the supply of nutrients.



Fragments of the parent rock in the soil. The brown color is a result of the formation of clay minerals caused by erosion of the volcanic rock.



Geological profile of the rock formation at Terlano (plan and longitudinal section).

