

Kellerei
Cantina **Terlan**

Tradition

Chardonnay 2017



Technical data

- Alcohol content: 13.0 %vol.
- Residual sugar: 1.7 g/l
- Total acidity: 5.8
- Acidity: --
- PH: --
- SO2: --
- FSO2: --

Prizes

James Suckling

93 points

"The internationally successful Chardonnay grape is now a standard item in the vineyards of Terlano, too. As both a cuvée and a varietal, it regularly produces highly versatile wines with a pleasing freshness and a very attractive tropical fruit component."

Rudi Kofler

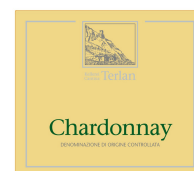
Wine

- Name: Chardonnay
- DOC denomination: Alto Adige
- Variety: 100% Chardonnay
- History: first vintage 1985
- Vintage: 2017
- Bottles produced: 60.000
- Yield: 63 hl/ha
- Quality line: The classics



Production area

- Country: Alto Adige DOC
- Provenance Alto Adige
- Altitude: 250 - 900 m a. s. l.
- Slope: 5 - 70 %
- Orientation: South - Southwest



Wine character

- Color: brilliant light straw yellow
- Smell: The aroma of this Chardonnay releases exotic fruity impressions with nuances of banana, quince, passion fruit, mango and sugar melon plus a hint of lemon balm.
- Taste: A touch of pear gives the Chardonnay a mouthfeel that is very soft and harmonious combined with sweetish exotic fruit components. Its slightly mineral note makes this wine very smooth and adds an intriguing contrast.

Simple pairings

Ideal with a plateau de fruits de mer with raw prawns and langoustines; vegetable risotto and cream of root vegetable soups (potato, cream of celeriac); dishes with a mildly tangy cheese (e.g. a soft Robiola) including cheese dumplings and pasta dishes with cheese; also sea bass in salt or veal paillard.

Detailed pairings

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Cellaring and tasting advice

- Storage advice: Cool storage at constant temperatures, high level of humidity, good ventilation and as little light as possible
- Cellar temperature: 10 - 15 °C
- Minimum maturity: 1 years
- Serving temperature: 10 - 12 °C
- Suggested glass: Glass for a young white wine





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Vintage: 2017

The wine year 2017 will stay with us for a long time. It started with an exceptionally dry winter, which occasionally led to severe winter damage. A very mild spring caused a premature sprouting of the vines, which was already observable in some locations at the end of March, and progressed rapidly. As a result, the frosty night from 20 to 21 April in the valleys and the low slopes caused severe frost damage. The weather during the flowering/germination was characterized of consistently nice weather-already at this time an early harvest seemed likely. Many hours of sunshine and relatively low rainfall defined the summer months, only in August there were some major rainfalls. On August 22nd, the harvest began in the lower level vineyards. Due to the sometimes-unstable weather during the harvest, with consistent light rainfalls, it had to be interrupted and postponed, thus, the reading phase was demanding and challenging. Overall, one can speak of a quantitatively very small vintage but with good wine quality.



Harvest date
22 August 2017



Rainfall
759.5 mm



Hours of sunshine
2180



Temperature
12.2 °C

Wine making procedure

- Description: Manual harvest and selection of the grapes; gentle whole cluster pressing and clarification of the must by natural sedimentation; slow fermentation at a controlled temperature in stainless steel tanks, aging on the lees in steel tanks for 5-7 months.

Soil

Alto Adige is one of Italy's smallest wine-growing areas. Located as it is at the interface between the Alpine north and the Mediterranean south, it is also one of its most diverse. Countless generations have shaped Alto Adige as a land of wine, where vines grow on various types of soil and in a range of climate zones at between 200 and 1,000 meters above sea-level. It is the home of authentic wines with a character of their own, with a focus on white wines: About 60 percent of the sites are planted with white varieties and only 40 percent with red.

In addition to Pinot Grigio and Gewürztraminer, it is mainly Pinot Bianco, Chardonnay and Sauvignon Blanc that have made Alto Adige one of Italy's leading white wine regions. In the case of the reds, the range of wines includes the autochthonous varieties Lagrein and Schiava as well as such international classics as Pinot Noir, Merlot and Cabernet. With all their variety, 98 percent of Alto Adige's wines have a DOC classification, with an impressive share of top-class wines.





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More vintages

2017
2016
2015
2014
2013
2012
2011

Climate

The high peaks of the main Alpine chain protect South Tyrol from the Atlantic winds and cold northerlies, while the region benefits from the Mediterranean climate from the south. That explains the pronounced differences between day- and night-time temperatures, which are the key to full maturity and elegant wines.

To the south, a number of mountain massifs like the Adamello also have a protective function. As a result, annual precipitation is only about one-third of the average for the southern Alpine foothills, and the number of hours of sunshine is higher. The climatic conditions are not unlike those to be found in wine-growing areas like the Swiss Canton Valais.

When the sun rises behind the mountains east of Terlano on one of the year's 300 sunny days, it is already high in the sky as the wine-growing area has a westerly to southwesterly exposure. The lower atmospheric density permits more direct solar irradiation with less diffuse sunlight. That increases the difference between the slopes on the sunny and shady sides of the valley.

Microclimate in Terlano
Continental climate (Cfa Köppen-Geiger)

Annual sunshine hours: ø 2135
Maximum temperatures: 38,2 °C
Average temperatures: 12,9 °C
Minimum temperatures: -10,7°C
Annual precipitation: ø 558 mm
Average global radiation: 150,1 W/m²

Winds:

- North foehn: cool and dry down-slope wind
- Ora: valley wind system from the south, bringing in air from the Po Valley