

Kellerei
Cantina **Terlan**

Selection

Monticol 2016



Technical data

- Alcohol content: 15.0 %vol.
- Residual sugar: 0.5 g/l
- Total acidity: 5.4
- Acidity: --
- PH: --
- SO2: --
- FSO2: --

Prizes

This wine has not been awarded yet

"This noble Pinot Noir flourishes at medium altitudes of 500 – 600 meters above sea-level, where downslope winds have a cooling effect even in the middle of summer. Grown in our vineyards since the middle of the 19th century, the older vines especially produce a well structured and above all elegant Pinot Noir."
Rudi Kofler

Wine

- Name: Monticol
- DOC denomination: Alto Adige
- Variety: 100% Pinot Noir
- History: first vintage 1989
- Vintage: 2016
- Bottles produced: 33.000
- Yield: 45 hl/ha
- Quality line: The selections



Production area

- Country: Alto Adige DOC
- Provenance Alto Adige
- Altitude: 500 - 600 m a. s. l.
- Slope:
- Orientation:



Wine character

- Color: The Pinot Noir presents itself as a multifaceted wine on the nose, where the delicate primary fruit aromas of wild strawberries and blackberries blend with restrained aromas of tobacco and flint, and notes of white field mushrooms.
- Smell: The Pinot Noir presents itself as a multifaceted wine on the nose, where the delicate primary fruit aromas of wild strawberries and blackberries blend with restrained aromas of tobacco and flint, and notes of white field mushrooms.
- Taste: Well balanced with a mineral elegance that makes it dance on the palate. This red wine has a long and exciting finish.

Simple pairings

Ideal companion to saddle of venison with a red wine apple purée and quark spaetzle, poppy-seed roasted saddle of sucking calf, loin of beef herb roasted in foil with potato pancakes and chestnut ragout, calf's liver in thyme butter as well as veal paillard with Mediterranean vegetables; also goes well with barley risotto, and salted and smoked venison with a cranberry sauce with horseradish.

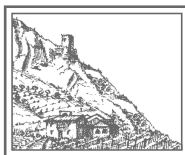
Detailed pairings

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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: 4 years
- Serving temperature: 16 - 18 °C
- Suggested glass: Burgundy glass





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Vintage: 2016

The 2016 wine-growing year was a challenging one. On some of the sites, the vegetation period began very early, between the end of March and the beginning of April. Fortunately the frost in the night of April 27 did not do any real damage to the vines. At the end of April and in May, the temperatures remained cool until the vines were already flowering. On the early-flowering sites, the vines started flowering on May 25. From May to August, precipitation was at above-average levels. A change in the weather in the middle of August was a great relief to the vintners. On September 6, we were able to begin the harvest, which was accompanied by perfect autumn weather and warm and dry days.



Harvest date
06 September 2016



Rainfall
815.8 mm



Hours of sunshine
1969



Temperature
12.2 °C

Wine making procedure

- Description: Manual harvest and selection of the grapes; destemming followed by slow must fermentation at a controlled temperature and gentle agitation of the must in stainless steel tanks; malolactic fermentation and aging for 12 months partly in big wooden barrels (50%) and partly in barriques using one third new barrels (50%); blending three months before bottling.

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

2016
2015
2014
2013
2012
2011
2010
2009

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