



Kellerei
Cantina **Terlan**

Selection

Nova Domus 2011



Technical data

- Alcohol content: 14.0 %vol.
- Residual sugar: 3.2 g/l
- Total acidity: --
- Acidity: 5,4
- PH: --
- SO2: --
- FSO2: --

Prizes

Falstaff	93 points
I Vini di Veronelli	three stars
Le guide de L'Espresso	4 bottles
Gambero Rosso - Vini d'Italia	three glasses
Vitae - La guida vini AIS	3 vines
Robert Parker's Wine Advocate	93 points
Bibenda	4 grapes
Guida essenziale ai Vini d'Italia	95 points

"The ruined castle towering over the entrance to the village and dating back to 1206 is a majestic sight. Equally powerful and complex is our noble cuvée of Pinot Bianco, Chardonnay and Sauvignon Blanc. This distinct Terlaner cuvée embodies all the strengths of the region in a full-bodied multifaceted mineral wine that takes years of aging in the bottle to achieve its full potential."

Rudi Kofler

Wine

- Name: Nova Domus
- DOC denomination: Alto Adige Terlaner
- Variety: 60% Pinot Bianco, 30% Chardonnay, 10% Sauvignon Blanc
- History: first vintage 1990
- Vintage: 2011
- Bottles produced: 21.100
- Yield: 42 hl/ha
- Quality line: The selections



Production area

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



Wine character

- Color: fresh light yellow with slightly greenish nuances.
- Smell: This cuvée has a multifaceted structure with a hint of herbs and spices, including aniseed, mint and sage, as well as nuances of fruit aromas, especially apricot, mandarine, honeydew melon, maracuja and passion fruit, all underpinned with salty mineral components.
- Taste: On the palate, Nova Domus is complex and delicate, offering a creamy softness in an interesting symbiosis with an aromatic minerality, and has the texture for a very long finish.

Simple pairings

Harmonizes very well with caviar and a good pairing with grilled salmon steaks and fried tuna, fiorentina T-bone steaks, saltimbocca alla romana or braised knuckle of veal; also with a parmigiana with aubergines and truffle fonduta.

Detailed pairings

Tripe with filet of veal and asparagus crisps - Norbert Niederkofler (Ristorante St. Hubertus)

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: 8 years
- Serving temperature: 12 - 14 °C
- Suggested glass: Burgundy glass





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Vintage: 2011

The climatic conditions we experienced in 2011 presented us with considerable challenges. That is because especially in the case of wines produced in years characterized by extreme weather conditions, the points in time of harvesting is of utmost importance and must be decided on by each vineyard individually.

After an extraordinarily warm and dry April and a summery May, there followed a June with average temperatures and considerable precipitation. The very mild spring resulted in sprouting about a week earlier than usual.

"As a consequence of the ideal autumn weather, too, this vintage can be regarded as 'good' to 'very good'," according to enologist Rudi Kofler.



Harvest date
22 August 2011



Rainfall
684.0 mm



Hours of sunshine
2236



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 big oak barrels (30 hl); partial malolactic fermentation (Pinot Bianco and Chardonnay only) and aging on the lees for 12 months partly in big wooden barrels (50%) and partly in tonneaux barrels (50%); blending three months before bottling.

Soil

About halfway between Merano and Bolzano lie the wine-growing villages of Terlano, Andriano and Nalles, which form the classic DOC area. Here the Adige flows through a wide valley in a south-easterly direction. Villages and vineyards nestle against the red porphyry rock of the steep slopes, standing on dry soils with little humus, in which the vines have to grow deep roots in order to find enough water. The area is accordingly noted for minerally, well structured whites of great finesse. One very special wine produced here is a historical cuvée of Pinot Bianco, Chardonnay and Sauvignon Blanc named after the designation of origin, i.e. Terlaner Classico Alto Adige.





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More vintages

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