



Kellerei
Cantina **Terlan**

Selection

Nova Domus 2014



Technical data

- Alcohol content: 14.0 %vol.
- Residual sugar: 1.8 g/l
- Total acidity: 6.1
- Acidity: --
- PH: --
- SO₂: --
- FSO₂: --

Prizes

Robert Parker's Wine Advocate	91 points
Falstaff	94 points
Guida essenziale ai Vini d'Italia	93 points
Gambero Rosso - Vini d'Italia	2 glasses
Vitae - La guida vini AIS	4 vines
James Suckling	94 points
I Vini di Veronelli	92 points
Wine Spectator	91 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: 2014
- Bottles produced: 20.000
- 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: 2014

2014 was an unusual viticultural year, which required a lot of time and effort of the vintners. Due to the very mild winter the soil warmed early and subsequently on the lower sites shoots started already at the end of March. Spring too was characterized by very mild temperatures hence mid of May the first blooming inflorescences were observable. In comparison with 2013 vegetation was 2 weeks early, so that an early harvest seemed likely.

After a short dry spell during the blossoming and post-blossom season from the beginning of July onwards the weather changed completely. Also older winegrowers could not recall a summer with so many rainy days and so few hours of sunshine. Heavy and frequent precipitation impeded growth and led to a constantly high disease pressure. In several, especially early ripening vineyards, grape berries burst and were affected by rot.

The extraordinary climatic conditions remarkably slowed down vegetation and therefore the grapes matured only two weeks later than at first supposed. Harvest started on September 8th, 2014.

Thus, vintners had to keep calm and await the optimal harvest period. The harvest itself was very laborious, every grape was controlled meticulously and rotten or damaged berries had to be removed. Despite the adverse circumstances the vintners were able to deliver healthy and fully ripe grape material.

After the second harvest week, i.e. from September 20th, 2014 onwards the weather improved and with the golden fall weather the grapes on the medium-high and higher sites optimally matured.

The total quality of the vintage 2014 was thereby substantially increased.



Harvest date
08 September 2014



Rainfall
1151.8 mm



Hours of sunshine
1721



Temperature
12.8 °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