



Kellerei  
Cantina **Terlan**

*Selection*

## Nova Domus 2015



### Technical data

- Alcohol content: 14.5 %vol.
- Residual sugar: 2.0 g/l
- Total acidity: 6.0
- Acidity: --
- PH: --
- SO2: --
- FSO2: --

### Prizes

Falstaff	94 points
Robert Parker's Wine Advocate	94 points
Guida essenziale ai Vini d'Italia	96 points
Slow Wine	
Gambero Rosso - Vini d'Italia	3 glasses
Bibenda	4 grapes
I Vini di Veronelli	90 points
Selection	

"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: 2015
- 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: 2015

2015 will go down in the history of viticulture as hot and dry but generally a good year. As a result of a combination of high temperatures and low levels of precipitation, the water supply to the vines was at the lower limit, and the vines produced loose clusters of small grapes – ideal conditions for top quality wines.

New shoots appeared on the vines towards the end of March and beginning of April. Spring brought both a little rain and numerous days with above-average temperatures. The vines made correspondingly rapid progress, and by mid-May the first inflorescences started to blossom. In the following weeks, summer consolidated its hold and the warmest June on record for South Tyrol was followed by a July with more record temperatures and numerous nights with temperatures above 20°C. That slowed down the ripening process in the lower-level vineyards and harmonized the vegetation stages on all the sites. Irrigation measures were taken to avoid desiccation and negative effects in terms of quality. Lignification proceeded quickly and well, and the ripening of the grapes also made fast progress. Thanks to the sunny days of late summer, it was possible to start harvesting the grapes at the end of August already. The biggest challenge at this point was choosing the ideal date for the harvest to ensure that the grapes had achieved phenolic maturity and offered a good balance between sugars and acidity.



Harvest date  
25 August 2015



Rainfall  
538.7 mm



Hours of sunshine  
2078



Temperature  
12.4 °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 in big wooden barrels; blending three months before bottling.

### Soil

About halfway between Merano and Bolzano lie the wine-growing villages of Terlan, 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

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/m<sup>2</sup>  
Winds:  
- North foehn: cool and dry down-slope wind  
- Ora: valley wind system from the south, bringing in air from the Po Valley