



Kellerei  
Cantina **Terlan**

*Rarities*

## Pinot Bianco 2004



### Technical data

- Alcohol content: 14.0 %vol.
- Residual sugar: 2.7 g/l
- Total acidity: 5.5
- Acidity: --
- PH: --
- SO2: --
- FSO2: --

### Prizes

Antonio Galloni presents Vinous	95+ points
Falstaff	95 points
Robert Parker's Wine Advocate	96 Punkte
Gambero Rosso - Vini d'Italia	2 glasses
Le guide de L'Espresso	suggested wines
I Vini di Veronelli	96 points
Vitae - La guida vini AIS	4 vines
James Suckling	94 points

"Cantina Terlano has an unusual offering in the form of its Rarities, special editions of mature white wines that have been left to age on the lees in steel pressure tanks for at least ten years. The Rarity is a Pinot Bianco with a youthful freshness that belies its maturity. That makes it perfect for a long period of aging in the bottle. Terlano has the terroir to produce great white wines, as its Rarities so convincingly demonstrate."

Rudi Kofler

### Wine

- Name: Pinot Bianco 2004
- DOC denomination: Alto Adige Terlano
- Variety: 100% Pinot Bianco
- History: first vintage 1979
- Vintage: 2004
- Bottles produced: 3.300
- Yield: 42 hl/ha
- Quality line: The rarities



### Production area

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



### Wine character

- Color: intensive light straw yellow with delicate greenish reflections
- Smell: Terlano's 2004 rarity wine has an impressive freshness and a wealth of aromas, with new components revealed at every tasting, including herbal notes of camomile, lemon balm and lovage together with a hint of dried kaki and apricot. The multifaceted bouquet also displays aromas of bread crust and yeast bun paired with flint.
- Taste: The wine is smooth and creamy on the palate, with a strong acid backbone that leaves a both youthful and delicate impression and strikes a fine balance with the mineral components. The finish is elegant and silky, but also enormously deep and firm.

### Simple pairings

The ideal meditation wine.

Excellent with poached lobster and sautéed mussels, also in combination with tagliolini with butter and white truffles, and with beef carpaccio with fresh Alba truffles or a veal sirloin steak.

### 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: 8 years
- Serving temperature: 12 - 14 °C
- Suggested glass: Glass for an evolved white wine





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### Vintage: 2004

Warm and dry – that is a fair summary of 2004, a year which at first seemed to be nothing special, with a normally cold winter, a slightly fresh spring and an average summer. But the unusually long and mild autumn, one of the warmest in the last few decades, became the key to an extremely interesting vintage. The year began with a very cold winter with little snow, and no frost damage was caused in the vineyards. Following snowfall at the beginning of March, which even carpeted the valley bottoms in white, spring soon arrived with a sudden rise in temperatures. April brought the full range of wet and dry days and also high and low temperatures, as did the May, and the new shoots on the vines were slightly later in arriving than in an average year. The summer, too, began with cool and wet weather, but after a few days the mercury went up. The days were not excessively hot, however, and the nights regularly brought the temperatures down, which had positive effects on the quality of the grapes. The rain stayed away not only during the summer, when the vineyards had to be irrigated to counter the drought, but fortunately also during the harvest. That was a very smooth operation, and it was not until the middle of October, when the last load of grapes was already being processed in the winery, that the heavens opened and finally released the urgently needed rain.



Harvest date  
08 September 2004



Rainfall  
574.2 mm



Hours of sunshine  
2214



Temperature  
13.0 °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 with partial malolactic fermentation (50%) and aging on the lees in big wooden barrels for 12 months; further aging on the lees in steel pressure tanks without filtering or fining for at least ten years.

### Soil

The vineyards are located at between 250 and 900 meters above sea-level on a bed of striking red porphyry, an igneous rock with large mineral inclusions known as quartz porphyry in geological terminology. This terroir is home to salty wines with a fine tension to intrigue the palate plus outstanding longevity. The south-facing slopes receive maximum sunshine. Under these almost Mediterranean conditions, a wide range of grape varieties flourish, while in Terlan itself various Mediterranean plants like olive, pomegranate, cypress and almond trees are to be found. The warm days and cool nights of the ripening period are the key to a high sugar content, intensive aromatics and the typical Alpine freshness of the wines.

In addition to "Alto Adige DOC" as the geographic designation of origin for Alto Adige, the wines are additionally labeled "Terlano" in recognition of the specific climatic and geological character of the terroir. The term "Terlaner classico" is used for those grape varieties that grow in the traditional wine-growing area between Andriano, Nalles and Terlan.





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## More vintages

2004

### 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