



Kellerei
Cantina **Terlan**

Rarities

Pinot Bianco 2005



Technical data

- Alcohol content: 13.5 %vol.
- Residual sugar: 1.6 g/l
- Total acidity: 6.1
- Acidity: --
- PH: --
- SO2: --
- FSO2: --

Prizes

Falstaff	96 points
Robert Parker's Wine Advocate	96+ points
Guida essenziale ai Vini d'Italia	98 points
Slow Wine	Grande Vino
Gambero Rosso - Vini d'Italia	2 glasses
Bibenda	5 grapes
I Vini di Veronelli	93 points
James Suckling	96 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 2002 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 2005
- DOC denomination: Alto Adige Terlano
- Variety: 100% Pinot Bianco
- History: first vintage 1979
- Vintage: 2005
- 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

--

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





Kellerei
Cantina **Terlan**

Rarities
Pinot Bianco 2005



Vintage: 2005

The year began with unusually sunny weather accompanied by dry and cold northerly winds, which meant little precipitation in the form of either rain or snow. In March, especially at the beginning of the month, the thermometer remained at the cold and frosty end of the scale. It was not until the end of the month, when there was a rapid rise in temperatures, that spring was finally in the air. The April was true to form, with alternating phases of warm and cool, but precipitation remained rare so that the flowers and new shoots put in a slightly late appearance on the grapevines. Early summer weather with warm temperatures arrived in May, while June was unusually hot and still dry. With no rain for weeks and months, cane maturity began relatively early, and the berries remained very small and light, which an August with below-average temperatures and several days of rain did nothing to change. In spite of heavy thunder storms and rainfall during harvest time, the grape clusters, which were loose-berried and hence less prone to rot, were able to mature to the full, and a highly attractive vintage again found its way into the cellars.



Harvest date
05 September 2005



Rainfall
515.0 mm



Hours of sunshine
2374



Temperature
12.6 °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.





Kellerei
Cantina **Terlan**

More vintages

2005

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