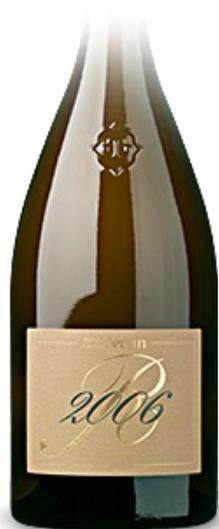




Kellerei  
Cantina **Terlan**

*Rarities*

## Pinot Bianco 2006



### Technical data

- Alcohol content: 13.5 %vol.
- Residual sugar: 1.2 g/l
- Total acidity: 5.4
- Acidity: --
- PH: 3.4
- SO2: --
- FSO2: --

### Prizes

This wine has not been awarded yet

"Cantina Terlan 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. Terlan has the terroir to produce great white wines, as its Rarities so convincingly demonstrate."

Rudi Kofler

### Wine

- Name: Pinot Bianco 2006
- DOC denomination: Alto Adige Terlan
- Variety: 100% Pinot Bianco
- History: first vintage 1979
- Vintage: 2006
- Bottles produced: 3.340
- Yield: 42 hl/ha
- Quality line: The rarities



### Production area

- Country: Alto Adige Terlan 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: Terlan's 2006 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.

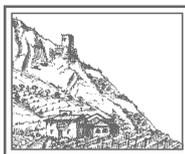
### Detailed pairings

--

### 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 2006



### Vintage: 2006

All together, 2006 was a year of above-average temperatures, very low precipitation and unseasonal weather, although the winter was a real one with several days with frost or continuous subzero temperatures. The cold weather with dominant high pressure zones kept the precipitation largely at bay in the first two months of the year. At the end of a cold February, spring still seemed a long way away, and March remained very much in the grip of winter, too. The persistent cold and dry northerly winds and unusually low temperatures made it a long dormant season. April was its usual capricious self, with warm days alternating with rain and snow at the higher altitudes. Thanks to the limited drop in temperatures, however, the late start to the vegetation period was largely compensated by the end of the month. In May, the temperatures slowly but surely started to climb, but precipitation was again low, and by June the soil was very dry from the lack of rain. Nor was there much precipitation almost up to the end of July, which was one of the warmest in the last four decades. At the end of the month, however, the heavens opened to deliver urgently needed water to the vegetation, and the rain continued well into August, which was mainly cold and wet and brought little in the way of summer weather. The cooler summer and above all a dry and sun-blessed October ensured that the grapes could mature under optimum conditions.



Harvest date  
06 September 2006



Rainfall  
568.5 mm



Hours of sunshine  
2281



Temperature  
13.1 °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 Terlano 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 Terlano.





Kellerei  
Cantina **Terlan**

## More vintages

2006

### 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