



Kellerei
Cantina **Terlan**

Tradition

Pinot Grigio 2018



Technical data

- Alcohol content: 13.5 %vol.
- Residual sugar: 1.6 g/l
- Total acidity: 5.5
- Acidity: --
- PH: 3.4
- SO₂: --
- FSO₂: --

Prizes

This wine has not been awarded yet

"An extremely elegant wine is the Pinot Grigio with its multifaceted fruity bouquet. It combines a youthful freshness with balanced acidity and a mild finish."
Rudi Kofler

Wine

- Name: Pinot Grigio
- DOC denomination: Alto Adige
- Variety: 100% Pinot Grigio
- History: first vintage 1978
- Vintage: 2018
- Bottles produced: 110.000
- Yield: 63 hl/ha
- Quality line: The classics



Production area

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



Wine character

- Color: intensive straw yellow
- Smell: Our Pinot Grigio pairs stimulating fruit - reminiscent of grapefruit, lychee and white melon - with the floral aromatic character of a freshly mown meadow.
- Taste: With its finely balanced components - from aromas of black tea to exotic fruity nuances of melon and ripe grapefruit - this is a superbly full and at the same time mellow wine.

Simple pairings

Ideal with South Tyrolean hors d'oeuvres such as smoked bacon, cured meats like Bündnerfleisch or venison salami, and their typical Italian counterparts like Parma ham, dried tomatoes and olive paté; herb risotto, nettle gnocchi or beetroot dumplings; lightly truffled dishes; tender veal and fine grilled fish.

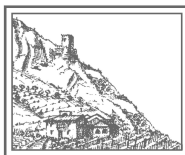
Detailed pairings

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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: 1 years
- Serving temperature: 10 - 12 °C
- Suggested glass: Glass for a young white wine





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Vintage: 2018

2018 could be defined as "extreme"- from a meteorological point of view- because it was characterized by a snowy winter and a rainy March, conditions that allowed an excellent water supply for the vines.

Due to cooler temperatures in early spring, new shoots on the vines appeared in mid-April, later than the previous year. However, the continuation of the season was marked by an almost summery climate, alternating with heavy rainfall, which ensured rapid phenological development of the vines- first inflorescences started blossoming at the end of May.

A hot June ended with a strong hailstorm, causing damage in some of our vineyards. Damage that our producers promptly repaired with great diligence and commitment.

The months of July and August were characterized by a great heatwave without precipitation, interrupted by heavy rains in early September.

As in 2017, the harvest began on 22 August.

Overall, the vintage is satisfactory both in terms of quantity and quality of the wines produced.



Harvest date
22 August 2018



Rainfall
778.6 mm



Hours of sunshine
1952



Temperature
12.9 °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, aging on the lees in steel tanks for 5-7 months.

Soil

Alto Adige is one of Italy's smallest wine-growing areas. Located as it is at the interface between the Alpine north and the Mediterranean south, it is also one of its most diverse. Countless generations have shaped Alto Adige as a land of wine, where vines grow on various types of soil and in a range of climate zones at between 200 and 1,000 meters above sea-level. It is the home of authentic wines with a character of their own, with a focus on white wines: About 60 percent of the sites are planted with white varieties and only 40 percent with red.

In addition to Pinot Grigio and Gewürztraminer, it is mainly Pinot Bianco, Chardonnay and Sauvignon Blanc that have made Alto Adige one of Italy's leading white wine regions. In the case of the reds, the range of wines includes the autochthonous varieties Lagrein and Schiava as well as such international classics as Pinot Noir, Merlot and Cabernet. With all their variety, 98 percent of Alto Adige's wines have a DOC classification, with an impressive share of top-class wines.





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More vintages

2018
2017
2016
2015
2014
2013
2012
2011

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