

Kellerei
Cantina **Terlan**

Tradition

Pinot Noir 2011



Technical data

- Alcohol content: 13.5 %vol.
- Residual sugar: 2.9 g/l
- Total acidity: --
- Acidity: 5.1
- PH: --
- SO2: --
- FSO2: --

Prizes

This wine has not been awarded yet

"On Terlan's medium-elevation sites, and especially on the plateau at Montigl, where the southern exposure and regular evening breezes combine to produce ideal conditions, the grapes grow and mature that produce a very elegant Pinot Noir with interesting berry flavors."

Rudi Kofler

Wine

- Name: Pinot Noir
- DOC denomination: Alto Adige
- Variety: 100% Pinot Noir
- History:
- Vintage: 2011
- Bottles produced: 35.000
- 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: lively vermilion to ruby red
- Smell: Fresh stimulating nose with an aromatic spectrum ranging from blackberry and bilberry to a hint of cherry brandy with notes of licorice and aromas of undergrowth.
- Taste: On the palate, this Pinot Noir offers a delightful balance between ripe fruit and a delicate tannin structure which confers elegance on this minerally red wine.

Simple pairings

Perfect with roast kid with a celeriac and carrot purée, lamb cutlets with herb risotto or, slightly cooled, with trout meunière with boiled vegetables.

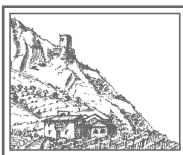
Detailed pairings

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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: 14 - 16 °C
- Suggested glass: Burgundy glass





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The climatic conditions we experienced in 2011 presented us with considerable challenges. That is because especially in the case of wines produced in years characterized by extreme weather conditions, the points in time of harvesting is of utmost importance and must be decided on by each vineyard individually.

After an extraordinarily warm and dry April and a summery May, there followed a June with average temperatures and considerable precipitation. The very mild spring resulted in sprouting about a week earlier than usual.

"As a consequence of the ideal autumn weather, too, this vintage can be regarded as 'good' to 'very good,'" according to enologist Rudi Kofler.



Harvest date
22 August 2011



Rainfall
684.0 mm



Hours of sunshine
2236



Temperature
12.2 °C

Wine making procedure

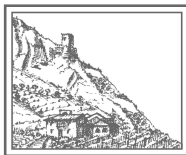
- Description: Manual harvest and selection of the grapes; destemming followed by slow must fermentation at a controlled temperature and gentle agitation of the must in stainless steel tanks; malolactic fermentation and aging in big wooden barrels for 7-10 months.

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

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