



Kellerei  
Cantina **Terlan**

*Tradition*

## Santa Maddalena 2018



### Technical data

- Alcohol content: 13.0 %vol.
- Residual sugar: 1.8 g/l
- Total acidity: 4.4
- Acidity: --
- PH: 3.7
- SO2: --
- FSO2: --

### Prizes

This wine has not been awarded yet

"In the past, Santa Maddalena – a traditional cuvée blended from the two indigenous grape varieties Schiava and Lagrein – played an important role in wine making in South Tyrol and was one of the best known Italian reds. Today this fine fruity and typical elegant red wine, which takes its name from the wine growing village of Santa Maddalena, still has many adherents and is in the process of being rediscovered by many a wine connoisseur."

Rudi Kofler

### Wine

- Name: Santa Maddalena
- DOC denomination: Alto Adige
- Variety: 85% Schiava, 15% Lagrein
- History: first vintage 1965
- Vintage: 2018
- Bottles produced: 33.000
- Yield: 63 hl/ha
- Quality line: The classics



### Production area

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



### Wine character

- Color: deep ruby red
- Smell: The Santa Maddalena appeals to the nose with clear primary aromas of black elderberry and cherry underpinned by bitter almond and a nuance of violet.
- Taste: With full fruit flavors on the palate, too, and yet soft and elegant at the same time, this red wine benefits from a balanced acidity and low tannin content – a unique feature of the schiava grape – to achieve a very agreeable finish.

### Simple pairings

A classic South Tyrolean pairing with a platter of cured meats like bacon and Bündnerfleisch or a venison carne salada with potted mushroom and a cream cheese mousse, or cold beef with vinaigrette dressing; equally attractive with tagliatelle with salsiccia or boiled beef with salsa verde and parsley potatoes.

### 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: 12 - 14 °C
- Suggested glass: Bordeaux glass





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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



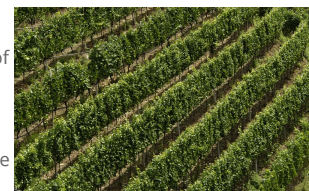
Temperature  
12.9 °C

### Wine making procedure

- Description: Manual harvest and selection of the grapes; 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; blending one month before bottling.

### Soil

One of the most famous sites in Alto Adige, with a history of wine-growing that goes back over the centuries, occupies the hills and steep slopes of the Santa Maddalena area north of Bolzano. The well ventilated and easily warmed morainic soils based on porphyry and dolomite produce the eponymous Schiava.





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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/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