



Kellerei
Cantina **Terlan**

Selection

Terlaner 2017



Technical data

- Alcohol content: 13.5 %vol.
- Residual sugar: 1.7 g/l
- Total acidity: 5.9
- Acidity: --
- PH: --
- SO2: --
- FSO2: --

Prizes

Robert Parker's Wine Advocate	90 points
Slow Wine	
Gambero Rosso - Vini d'Italia	2 glasses
Bibenda	4 grapes
I Vini di Veronelli	90 points
James Suckling	93 points

"A composition of Terlan's three most traditional white varieties, namely Pinot Bianco, Chardonnay and Sauvignon, this old cuvée, which was one of the wines produced when the winery was founded, is an extremely complex wine. Pinot Bianco, as the main variety used in the cuvée, provides the freshness and a good acid structure, while Chardonnay delivers a pleasing warmth and mellowness and Sauvignon adds the fine aromatic character."

Rudi Kofler

Wine

- Name: Terlaner
- DOC denomination: Alto Adige
- Variety: 60% Pinot Bianco, 30% Chardonnay and 10% Sauvignon Blanc
- History: first vintage 1893
- Vintage: 2017
- Bottles produced: 220.000
- Yield: 56 hl/ha
- Quality line: The selections



Production area

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



Wine character

- Color: brilliant pale yellow with green nuances
- Smell: Green apple and white peach combine with fine nuances of lemon balm and mint to create the typical aroma of the classic Terlaner.
- Taste: Peach is very strong on the palate, too, lending the Terlaner its lively but at the same time very mellow character. The multifaceted, well structured flavor derives from an interplay of freshness and minerality and also has a wonderfully persistent finish.

Simple pairings

A traditional regional choice with Terlaner wine soup, raw white asparagus salad, typical dishes like pizza and pasta with tomato sauce or foccaccia with rosemary or penne all'arrabbiata; parmesan and fresh pecorino; also with South Tyrolean dishes like bacon dumplings or sausage with sauerkraut, and with turkey breast with root vegetables or a fine veal roast.

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: 2017

The wine year 2017 will stay with us for a long time. It started with an exceptionally dry winter, which occasionally led to severe winter damage. A very mild spring caused a premature sprouting of the vines, which was already observable in some locations at the end of March, and progressed rapidly. As a result, the frosty night from 20 to 21 April in the valleys and the low slopes caused severe frost damage. The weather during the flowering/germination was characterized of consistently nice weather-already at this time an early harvest seemed likely. Many hours of sunshine and relatively low rainfall defined the summer months, only in August there were some major rainfalls. On August 22nd, the harvest began in the lower level vineyards. Due to the sometimes-unstable weather during the harvest, with consistent light rainfalls, it had to be interrupted and postponed, thus, the reading phase was demanding and challenging. Overall, one can speak of a quantitatively very small vintage but with good wine quality.



Harvest date
22 August 2017



Rainfall
759.5 mm



Hours of sunshine
2180



Temperature
12.2 °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 for 5-7 months partly in stainless steel tanks (80%) and partly in big wooden barrels (20%); blending one month before bottling.

Soil

About halfway between Merano and Bolzano lie the wine-growing villages of Terlano, Andriano and Nalles, which form the classic DOC area. Here the Adige flows through a wide valley in a south-easterly direction. Villages and vineyards nestle against the red porphyry rock of the steep slopes, standing on dry soils with little humus, in which the vines have to grow deep roots in order to find enough water. The area is accordingly noted for minerally, well structured whites of great finesse. One very special wine produced here is a historical cuvée of Pinot Bianco, Chardonnay and Sauvignon Blanc named after the designation of origin, i.e. Terlaner Classico Alto Adige.





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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