



Kellerei
Cantina **Terlan**

Tradition

Torilan 2013



Technical data

- Alcohol content: 13.5 %vol.
- Residual sugar: 2.8 g/l
- Total acidity: 5.1
- Acidity: --
- PH: --
- SO2: --
- FSO2: --

Prizes

Antonio Galloni presents 90 points
Vinous

"Torilan – the old name for Terlano – has been chosen for the red equivalent of the white Terlaner Classico. This cuvée is a Bordeaux blend: The classic combination of Merlot and Cabernet, which gives the wine its distinctive elegance and finesse."
Rudi Kofler

Wine

- Name: Torilan
- DOC denomination: Alto Adige
- Variety: 85% Merlot, 15% Cabernet
- History: first vintage 2001
- Vintage: 2013
- Bottles produced: 16.000
- 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 garnet red with ruby reflections
- Smell: In the glass, Merlot aromas reminiscent of cassis and black cherry combine with the spicy-smoky character of the Cabernet, revealing a touch a green pepper and vanilla.
- Taste: On the palate, this cuvée offers an interesting symbiosis of fruit, the spiciness and tannins of the Cabernet, and the rich complexity of the Merlot.

Simple pairings

Goes well with grilled cutlets with ratatouille, venison medallions in a south Tyrolean bread crust with Schupfnudel (potato dumplings), entrecote with grilled vegetables or a venison goulash with pilaf rice.

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: 2 years
- Serving temperature: 16 - 18 °C
- Suggested glass: Bordeaux glass





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Vintage: 2013

2013, a year of excellent whites and a Pinot Noir we are going to hear more about

The last few weeks before the 2013 grape harvest were subject to pronounced temperature fluctuations: around 10-11°C during the night, rising to 25°C during the day. This thermal excursion has lent our white wines their crisp acidity and low pH.



Harvest date
09 September 2013



Rainfall
932.1 mm



Hours of sunshine
2048



Temperature
13.3 °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 six months before bottling.

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

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