



Terlaner I Grande Cuvée

„The quest was for the perfect creation, one capable of expressing the authentic, innermost character of Cantina Terlano, for a wine that would embody our tradition of more than a hundred years and would combine the strengths of our very best varieties and vineyards. We have achieved that goal. The result is the Terlaner I Grande Cuvée.“ - Rudi Kofler

Vintage :	2013 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 Grande Cuvée its crisp acidity and low pH.
Harvest date:	Pinot Bianco: September 30 th , 2013 Chardonnay: September 23 rd , 2013 Sauvignon: September 9 th , 2013
Varieties:	Blend of 90% Pinot Bianco, 7% Chardonnay and 3% Sauvignon
Age of the vines:	Pinot Bianco: 40 years Chardonnay: 30 years Sauvignon: 30 years
Soil:	sandy soil of subvolcanic and volcanic origins with metamorphic inclusions
Altitude:	300 – 570 m s.l.m.





Surface:	1 ha
Yield:	35 hl/ha
Cultivation method:	viticulture in harmony with nature
Vinification: Pressing:	gentle whole cluster pressing
Clarification of the must:	natural sedimentation
Fermentation and maturation:	slow fermentation in big oak casks (30 hl); malolactic fermentation and ageing on the lees for 12 months in big wooden barrels
Blending:	composition of the Grand Cuvée in February 2015
Bottling date:	July 22 nd , 2015
Wine character:	Color: brilliant straw yellow; Smell: rich and complex on the nose; multifaceted aromas of citrus fruit, white pepper and herbs as well as a delicate smoky note; Taste: The wine's elegance and perfect balance are the product of its remarkable structure and subtle texture, which give the wine its unmistakable character. It's extremely long finish is more than pleasant; it leaves its mark in memory as the supreme expression of a mineral terroir that is unique in the world.
Alcohol content:	14.5 %vol.
Residual sugar:	2.8 g/l
Acidity:	5.7 g/l
Serving temperature:	12-14°C
Ageing potential:	suitable for laying down for several years