

Kellerei
Cantina **Terlan**

Rarity

Pinot Bianco Rarity 2007



Technical data

Alcohol content: 13.5 vol %
Residual sugar: 0.6 g/l
Total acidity: 5.9 g/l

"Cantina Terlano has an unusual offering in the form of its Rarities, special editions of mature white wines that have been left to age on the lees in steel pressure tanks for at least ten years. This Rarity is a Pinot Bianco with a youthful freshness that belies its maturity. That makes it perfect for a long period of aging in the bottle. Terlano has the terroir to produce great white wines, as its Rarities so convincingly demonstrate."



Wine

Denomination: Alto Adige Terlano
Variety: 100% Pinot Bianco
History of the variety: first vintage 1979
Vintage: 2006
Bottles produced: 3,340
Yield: 42 hl/ha
Quality line: The rarities

Production area

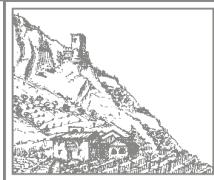
Alto Adige Terlano DOC
Provenance: Alto Adige
Altitude: 250 - 650 m a. s. l.
Slope: 5 - 70 %
Orientation: South - Southwest

Vinification

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 with partial malolactic fermentation (50%) and aging on the lees in big wooden barrels for 12 months; further aging on the lees in steel pressure tanks without filtering or fining for at twelve years.

Wine character

Color: intensive light straw yellow with delicate greenish reflections
Smell: Terlano's 2006 rarity wine has an impressive freshness and a wealth of aromas, with new components revealed at every tasting, including herbal notes of camomile, lemon balm and lovage together with a hint of dried kaki and apricot. The multifaceted bouquet also displays aromas of bread crust and yeast bun paired with flint.
Taste: The wine is smooth and creamy on the palate, with a strong acid backbone that leaves a both youthful and delicate impression and strikes a fine balance with the mineral components. The finish is elegant and silky, but also enormously deep and firm.



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Vintage:

The 2007 harvest year was good for a few surprises. An unusually warm December and January with only little snow led some to search for parallels to other conspicuously warm vintages. And then the milder days in August and September gave the winemakers additional cause for optimism. After all of this unusual weather, it seemed certain that especially fine wines could be expected. The grapes were able to soak up all the sunlight and soil nutrients they needed to achieve optimal maturity. At the same time, a harmonious tartness was likewise present. The rainy summer and the ideal temperatures in the region caused the vegetation to flourish. As a result, it was possible to begin the harvest a little earlier than usual. Consequently, the grapes had attained the perfect degree of ripeness as they were picked. The mild autumn sun helped the late-harvest wines to acquire an optimal finish.

 **temperature**
13,2°C

 **rainfall**
603,6 mm

 **harvest**
16 August 2007

 **sunshine**
2,202 h

Soil

The vineyards are located at between 250 and 900 meters above sea-level on a bed of striking red porphyry, an igneous rock with large mineral inclusions known as quartz porphyry in geological terminology. This terroir is home to salty wines with a fine tension to intrigue the palate plus outstanding longevity. The south-facing slopes receive maximum sunshine. Under these almost Mediterranean conditions, a wide range of grape varieties flourish, while in Terlano itself various Mediterranean plants like olive, pomegranate, cypress and almond trees are to be found. The warm days and cool nights of the ripening period are the key to a high sugar content, intensive aromatics and the typical Alpine freshness of the wines.

In addition to "Alto Adige DOC" as the geographic designation of origin for Alto Adige, the wines are additionally labeled "Terlano" in recognition of the specific climatic and geological character of the terroir. The term "Terlaner classico" is used for those grape varieties that grow in the traditional wine-growing area between Andriano, Nalles and Terlano.

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

Aging

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: 6 years

Serving temperature: 12 - 14 °C