

Kellerei
Cantina **Terlan**

Tradition
Pinot Bianco
2019



Technical data

Alcohol content: 13,5 % vol
Residual sugar: 1,6 g/l
Total acidity: 6,3 g/l

"Pinot Bianco has always been one of the most important wines at Cantina Terlano; it lends powerful expression to the terroir where our grapes mature. As a varietal, the delicate and above all mineral Pinot Bianco, is a hallmark of the winery."
Rudi Kofler



Wine

Provenance: Alto Adige
Doc denomination: Alto Adige
Variety: 100% Pinot Bianco
Vintage: 2019
Yield: 63 hl/ha
Orientation: South - Southwest
Slope: 5 - 70 %
Altitude: 350- 900 m a. s. l.

Production area

Robert Parker's Wine Advocate : 93 points
James Suckling : 92 points

Vinification

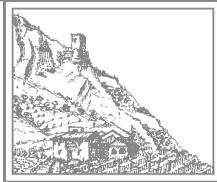
Manual harvest and selection of the grapes; gentle pressing and clarification of the must by natural sedimentation; slow fermentation at a controlled temperature in stainless steel tanks, aging on the lees in steel tanks for 6-7 months.

Wine character

Color: clear pale yellow with a slight greenish shimmer
Smell: On the nose this classic Pinot Bianco scores with crisp notes of apple and pear mingling with aromas of raspberry and lime, plus a touch of camomile and lemon grass to round off the composition
Taste: Body and balance sum up the Pinot Bianco, which intrigues the palate with the fruit of the pear and quince aromas combined with a salty minerality. The wine tickles the tongue and goes on to deliver a persistent aftertaste.

Simple pairings

A good companion with hors d'oeuvres such as salmon and tuna carpaccio; courgette flowers with a stracchino cheese or in combination with burrata; avocado salad; regional dishes like spinach spaetzle or schlutzkrapfen; also in combination with spaghetti alla carbonara; scallops au gratin, and grilled scampi, dentex or sea bream



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In 2019 the growing season was extremely varied. It began with a dry and warm March followed by a changeable April and a rainy, very cool May. This long period of cool weather led to very slow development in the vines and slightly delayed flowering until early June. This was followed by a hot month of very summery weather in June, with an extreme heatwave with record temperatures approaching the 40° centigrade mark. These conditions promoted fast and luxuriant growth in the vines. In the following months of July and August, temperatures were more moderate. There were occasional thunderstorms, which provided welcome relief from the heat on the one hand but were also accompanied by heavy hail on the other, and that caused a lot of damage, especially in the Bozen-Gries area. The harvest began in the first week of September which, looking back over the last 10 years, was slightly late. Beautiful autumn weather enabled the grapes to achieve full maturity, which gives promise of a good 2019 vintage.

 **temperature**
12.6°C

 **harvest**
3 september
2019

 **rainfall**
998.6 mm

 **sunshine**
1,961 h

Aging

Cool storage at constant temperatures, high level of humidity and as little light as possible

Cellar temperature: 10 - 15 °C

Suggested glass

Glass for a young white wine

Serving temperature: 10 - 12 °C

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

Origin

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.