

Kellerei  
Cantina **Terlan**

## Selection **Quarz** 2018



### More vintages

2018 - 2017 - 2016 - 2015 - 2014 - 2013 - 2012 - 2011 - 2010

### Technical data

**Alcohol content:** 14,0 % vol.

**Residual sugar:** 2,7 g/l

**Total acidity:** 6,7 g/l

### Ratings

**Falstaff 2020/21:** 96 points

**James Suckling:** 94 points

**Vinous - Antonio Galloni:** 93 points

**Gardininotes.com:** 97+ points

**The Essential Guide to Italian Wine 2021:** 96 points

"Delicate as the fine inclusions of quartz in Terlano's volcanic porphyry rock - that is our Sauvignon Selection, which does full justice to its name. Quarz offers a combination of fine texture, depth and salty aftertaste that has given this noble white an international reputation."

*Rudi Kofler*



### Wine

**Provenance:** Alto Adige - Italy

**DOC Denomination:** Alto Adige Terlano

**Variety:** 100 % Sauvignon Blanc

**Vintage:** 2018

**Yield:** 40 hl/ha

**Orientation:** South - Southwest

**Slope:** 10 - 40 %

**Altitude:** 300 - 550 m a.s.l

### 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 and aging on the lees for nine months partly in big wooden barrels (50%) and partly in stainless steel tanks (50%); blending three months before bottling.

### Wine character

**Color:** brilliant straw yellow

**Smell:** This Sauvignon is enticingly exotic in the glass, with multilayered fruit of mango, papaya, lime and red grapefruit, and herbal aromas reminiscent of lemon grass, lemon balm, mint and green tea. It also reveals mineral notes of flint combined with a hint of gooseberry.

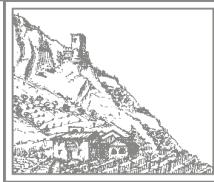
**Taste:** On the palate, the wine offers a fascinating interplay of juicy fruit aromas and delicate minerality creating a harmonious opulence with a long and impressive finish.

### Simple pairings

An exciting companion to oysters, salmon tartare and crudités of shellfish, as well as green apple risotto with crispy fried char filets, poached lobster or roast lamb in a herb crust with poached asparagus; mature goat's cheese.

### Detailed Pairings

White Terlano asparagus risotto with Tropea onions and balsamico vinegar - Giancarlo Perbellini (Ristorante Perbellini)



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### Vintage: 2018

2018 could be defined as "extreme"- from a meteorological point of view- because it was characterized by a snowy winter and a rainy March, conditions that allowed an excellent water supply for the vines. Due to cooler temperatures in early spring, new shoots on the vines appeared in mid-April, later than the previous year. However, the continuation of the season was marked by an almost summery climate, alternating with heavy rainfall, which ensured rapid phenological development of the vines- first inflorescences started blossoming at the end of May. A hot June ended with a strong hailstorm, causing damage in some of our vineyards. Damage that our producers promptly repaired with great diligence and commitment. The months of July and August were characterized by a great heatwave without precipitation, interrupted by heavy rains in early September. As in 2017, the harvest began on 22 August. Overall, the vintage is satisfactory both in terms of quantity and quality of the wines produced.

**temperature**  
12,9 °C

**rainfall**  
778,5 mm

**harvest**  
august 2018

**sunshine**  
1,952 h

### Aging

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

**Cellar temperature:** 10 - 15 °C

**Excellent ageing potential** > 10 years

### Suggested glass

Burgundy glass

**Serving temperature:** 12 - 14 °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. Terlano has a remarkable microclimate, with pronounced differences in temperature between day and night caused by the cool downslope winds from the mountains.

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 600 - 700 mm

Average global radiation: 150,1 W/m<sup>2</sup>

#### Winds

**North foehn:** cool and dry down-slope wind

**Ora:** valley wind system from the south, bringing in air from the Po Valley

### Soil

- The quartz porphyry bedrock is of volcanic origin.
- The light, sandy-loamy soils are the foundation for naturally limited yields.
- The soils have a 55-60% quartz content and a slightly acidic pH.
- The minerally and distinctive wines are highly prized for their outstanding longevity.

Soil samples taken from three different sites have revealed the presence of a subvolcanic body around Terlano, which differs in composition from the classic volcanic rock. The skeletal sandy loamy soils have a high quartz content. The absence of calcium carbonate explains the slightly acid pH values. These factors result in a high permeability to water, a limited nutrient supply and thus balanced growth with naturally limited yields. Exceptional soil conditions influence the terroir of Terlano, where the vines have developed a specific reaction to micro-stress and produce their own terroir-specific polyphenols, which give the Terlano wines their distinctive character. The result is particularly salty wines with great tension and depth. The special mix of crystals and minerals in the Terlano soils produces white wines whose unique longevity never fails to impress the world's wine gurus.

### Origin

zum Aperitif aber auch zu Schwertfischcarpaccio, gedämpftem Seefisch, wie Forelle blau mit Salzkartoffeln oder Wolfsbarsch in der Folie gegart; Gekochter Tafelspitz mit Selleriepurée; frischem Almkäse