

Kellerei  
Cantina **Terlan**

Selection  
**Vorberg**  
Riserva  
2018



#### More vintages

2018 - 2017

#### Technical data

**Alcohol content:** 14 % vol  
**Residual sugar:** 0,6 g/l  
**Total acidity:** 5,9 g/l

#### Ratings

Gardininotes.com - 98 points

"The south-facing slopes of Monzocco in the Terlano DOC area are the location of steep and sunny vineyards at altitudes between 450 and 650 meters above sea-level, where a very exciting Pinot Bianco flourishes. This rich and highly complex wine is impressive for its minerality and considerable capacity for development and thus underscores the full potential of this grape variety."

Rudi Kofler



#### Wine

**Provenance:** Alto Adige - Italy  
**DOC Denomination:** Alto Adige Terlano  
**Variety:** 100 % Pinot Bianco  
**Vintage:** 2018  
**Yield:** 52 hl/ha  
**Orientation:** South - Southwest  
**Slope:** 5 - 75 %  
**Altitude:** 450 - 650 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 in big oak barrels (70 + 30 hl); malolactic fermentation and aging on the lees in traditional wooden barrels for 12 months.

#### Wine character

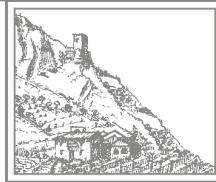
**Color:** sparkling straw yellow  
**Smell:** The multifaceted aroma of this wine derives from a combination of ripe fruit, including honeydew melon, white peach, pear and Golden Delicious apple, together with the aromas of quince jelly, camomile and pineapple, on the one hand, and mineral notes of flint on the other.  
**Taste:** The interplay of fruity aromatic and salty components is repeated on the palate. The compact structure and elegant creamy elements create a lingering, firmly minerally and spicy character on the aftertaste.

#### Simple pairings

Ideal in combination with a spicy fish soup, mussels in a pepper sauce and spaghetti allo scoglio as well as mussels au gratin, grilled ink fish and poached char; also one of the few good combinations with artichokes alla romana; excellent with mature Pecorino, a mature Parmesan and mostarda, and Tête de Moine.

#### Detailed Pairings

Spiced lobster and grilled white Terlano asparagus with pancetta sauce and roasted pistachio nuts - Giancarlo Perbellini (Ristorante Perbellini)



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## Selection **Vorberg**

### 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.