

Kellerei
Cantina **Terlan**

Selection
**Terlaner Cuvée
Riserva**

Nova Domus

2020



“The ruined castle towering over the entrance to the village and dating back to 1206 is a majestic sight. Equally powerful and complex is our noble cuvée of Pinot Bianco, Chardonnay and Sauvignon Blanc. This distinct Terlano cuvée embodies all the strengths of the region in a full-bodied multifaceted mineral wine that takes years of aging in the bottle to achieve its full potential.”
Rudi Kofler



Wine

Provenance: Alto Adige

DOC Denomination: Alto Adige Terlano

Variety: 60 % Pinot Bianco, 30 % Chardonnay, 10 % Sauvignon Blanc

Vintage: 2020

Yield: 42 hl/ha

Orientation: South - Southwest

Altitude: Pinot Bianco : 500 - 600 m a.s.l.

Chardonnay : 300 - 350 m a.s.l.

Sauvignon Blanc : 300 - 350 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 (30 hl); partial malolactic fermentation (Pinot Bianco and Chardonnay only) and aging on the lees for 12 months in big wooden barrels; blending three months before bottling.

Wine character

Color: fresh light yellow with slightly greenish nuances

Smell: This cuvée has a multifaceted structure with a hint of herbs and spices, including aniseed, mint and sage, as well as nuances of fruit aromas, especially apricot, mandarine, honeydew melon, maracuja and passion fruit, all underpinned with salty mineral components.

Taste: On the palate, Nova Domus is complex and delicate, offering a creamy softness in an interesting symbiosis with an aromatic minerality, and has the texture for a very long finish

Simple pairings

Harmonizes very well with caviar and a good pairing with grilled salmon steaks and fried tuna, fiorentina T-bone steaks, saltimbocca alla romana or braised knuckle of veal; also with a parmigiana with aubergines and truffle fonduta.

Detailed Pairings

[Tripe with filet of veal and asparagus crisps](#) - Norbert Niederkofler (Ristorante St. Hubertus)

More vintages

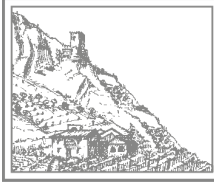
2020 - 2019 - 2018 - 2017 - 2016 - 2015 - 2014 - 2013 - 2012 - 2011 - 2010 - 2009

Technical data

Alcohol content: 14 % vol

Residual sugar: 1,1 g/l

Total acidity: 6,1 g/l



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The year began with a dry mild winter, and the first heavy rains did not fall until March. Somewhat early but uniform budding of the vines set in at the beginning of April. May was warm and mostly very sunny, and the young shoots developed particularly well, with the first signs of flowering visible on the earliest sites by the middle of the month. A cold spell at the beginning of June and several days of rain significantly slowed shoot development and also delayed flowering on the late sites. The following months of July and August brought a good balance of precipitation and pleasant temperatures, with nighttime temperatures always remaining on the cool side. On the early sites harvesting began in good weather on August 26. Towards the end of the month, however, the harvest was interrupted by heavy rainfall, and unstable weather at the beginning of September was a major challenge for many winegrowers. In some cases, it was necessary to bring in the harvest in two phases so as to ensure that only the fully ripe grapes were picked and the required grape maturity and quality could be achieved. Overall, the 2020 vintage was challenging and called for strong nerves, but consistent yield control and patience during the harvesting finally led to a good result in terms of the quality of the wine.



temperature
12.2°C



harvest
26th august 2020



rainfall
956.4 mm



sunshine
2.113 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. 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

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 mineral 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.