

Kellerei  
Cantina **Terlan**

## Selection **Vorberg**

Riserva  
2020



"The south-facing slopes of Monzoccolo in the Terlan 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 Terlan  
**Variety:** 100 % Pinot Bianco  
**Vintage:** 2020  
**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 Terlan asparagus with pancetta sauce and roasted pistachio nuts - Giancarlo Perbellini (Ristorante Perbellini)

### More vintages

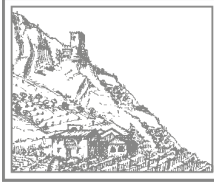
2020 - 2019 - 2018 - 2017

### Technical data

**Alcohol content:** 13,5 % vol

**Residual sugar:** 1,1 g/l

**Total acidity:** 6,2 g/l



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### Vintage: 2020

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. Terlan 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 Terlan 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 Terlan

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 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 Terlan, 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 Terlan, where the vines have developed a specific reaction to micro-stress and produce their own terroir-specific polyphenols, which give the Terlan wines their distinctive character. The result is particularly salty wines with great tension and depth. The special mix of crystals and minerals in the Terlan soils produces white wines whose unique longevity never fails to impress the world's wine gurus.