

Kellerei
Cantina

Terlan

R Rarity Pinot Bianco 2004



"Cantina Terlano has an unusual offering in the form of its Rarities, special editions of mature white wines that have been left to age on the lees in steel pressure tanks for at least ten years. This Rarity is a Pinot Bianco with a youthful freshness that belies its maturity. That makes it perfect for a long period of aging in the bottle.

Terlano has the terroir to produce great white wines, as its Rarities so convincingly demonstrate."



Wine

Provenance: Alto Adige - Italy

DOC Denomination: Alto Adige Terlano

Variety: 100 % Pinot Bianco

Vintage: 2004

Yield: 40 hl/ha

Orientation: Southwest

Slope: 30 - 50 %

Altitude: 550 - 600 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 stainless steel tanks with malolactic fermentation and aging on the lees in big wooden barrels for 12 months; further aging on the lees in steel tanks without filtering or fining for eleven years.

Produced bottles: 3,330

Wine character

Color: intensive light straw yellow with delicate greenish reflections

Smell: Terlano's 2006 rarity wine has an impressive freshness and a wealth of aromas, with new components revealed at every tasting, including herbal notes of camomile, lemon balm and lovage together with a hint of dried kaki and apricot. The multifaceted bouquet also displays aromas of bread crust and yeast bun paired with flint.

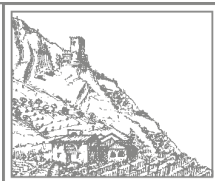
Taste: The wine is smooth and creamy on the palate, with a strong acid backbone that leaves a both youthful and delicate impression and strikes a fine balance with the mineral components. The finish is elegant and silky, but also enormously deep and firm.

Technical data

Alcohol content: 14.0 % vol

Residual sugar: 2.7 g/l

Total acidity: 5.5 g/l



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Rarity **Rarity Pinot Bianco 2004**

Vintage:

Warm and dry – that is a fair summary of 2004, a year which at first seemed to be nothing special, with a normally cold winter, a slightly fresh spring and an average summer. But the unusually long and mild autumn, one of the warmest in the last few decades, became the key to an extremely interesting vintage. The year began with a very cold winter with little snow, and no frost damage was caused in the vineyards. Following snowfall at the beginning of March, which even carpeted the valley bottoms in white, spring soon arrived with a sudden rise in temperatures. April brought the full range of wet and dry days and also high and low temperatures, as did the May, and the new shoots on the vines were slightly later in arriving than in an average year. The summer, too, began with cool and wet weather, but after a few days the mercury went up. The days were not excessively hot, however, and the nights regularly brought the temperatures down, which had positive effects on the quality of the grapes. The rain stayed away not only during the summer, when the vineyards had to be irrigated to counter the drought, but fortunately also during the harvest. That was a very smooth operation, and it was not until the middle of October, when the last load of grapes was already being processed in the winery, that the heavens opened and finally released the urgently needed rain.



temperature
13.0°C



rainfall
574.2 mm



harvest
08 September
2004



sunshine
2,214 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

Glass for an evolved white wine

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/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 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.