



Kellerei
Cantina **Terlan**

Selection

Lunare 2017



Technical data

- Alcohol content: 15.0 %vol.
- Residual sugar: 4.8 g/l
- Total acidity: 5.7
- Acidity: --
- PH: 3.6
- SO2: --
- FSO2: --

Prizes

James Suckling	93 points
Bibenda	4 grapes

"Our Lunare is an opulent and elegant wine. Its extremely complex aromas and powerful structure combine to create an overall impression of harmony in a highly quaffable wine."

Rudi Kofler

Wine

- Name: Lunare
- DOC denomination: Alto Adige
- Variety: 100% Gewürztraminer
- History:
- Vintage: 2017
- Bottles produced: 17.000
- Yield: 42 hl/ha
- Quality line: The selections



Production area

- Country: Alto Adige DOC
- Provenance Alto Adige
- Altitude: 250 - 900 m a. s. l.
- Slope: 5 - 70 %
- Orientation: South - Southwest

Wine character

- Color: intensive light-golden yellow
- Smell: This Gewürztraminer selection is characterized by a dense, finely knit nose revealing exotic tropical aromas of grapefruit, lime, lychee and orange underpinned with rose leaf and ginger notes.
- Taste: The fruity aromatic character of the wine continues on the palate, which makes it highly quaffable. With its classic dry finish, the wine is complex but at the same time very salty and smooth.

Simple pairings

An attractive combination with the sweet and sour dishes typical of Asian cuisine, grilled scorpion fish or swordfish, and pink-roasted pigeon breast as well as squash gnocchi with walnuts and Alba truffles with a Balsamico dressing; also ideal with rice pudding with cinnamon; and with mild blue cheese, like a mild gorgonzola.

Detailed pairings

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Cellaring and tasting advice

- Storage advice: Cool storage at constant temperatures, high level of humidity, good ventilation and as little light as possible
- Cellar temperature: 10 - 15 °C
- Minimum maturity: 4 years
- Serving temperature: 12 - 14 °C
- Suggested glass: Burgundy glass





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Vintage: 2017

The wine year 2017 will stay with us for a long time. It started with an exceptionally dry winter, which occasionally led to severe winter damage. A very mild spring caused a premature sprouting of the vines, which was already observable in some locations at the end of March, and progressed rapidly. As a result, the frosty night from 20 to 21 April in the valleys and the low slopes caused severe frost damage. The weather during the flowering/germination was characterized of consistently nice weather-already at this time an early harvest seemed likely. Many hours of sunshine and relatively low rainfall defined the summer months, only in August there were some major rainfalls. On August 22nd, the harvest began in the lower level vineyards. Due to the sometimes-unstable weather during the harvest, with consistent light rainfalls, it had to be interrupted and postponed, thus, the reading phase was demanding and challenging. Overall, one can speak of a quantitatively very small vintage but with good wine quality.



Harvest date
22 August 2017



Rainfall
759.5 mm



Hours of sunshine
2180



Temperature
12.2 °C

Wine making procedure

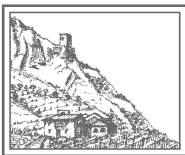
- Description: Manual harvest and selection of the grapes; gentle whole cluster pressing and clarification of the must by natural sedimentation; slow fermentation at a controlled temperature and aging on the lees for nine months partly in big wooden barrels (50%) and partly in stainless steel tanks (50%); blending three months before bottling.

Soil

Alto Adige is one of Italy's smallest wine-growing areas. Located as it is at the interface between the Alpine north and the Mediterranean south, it is also one of its most diverse. Countless generations have shaped Alto Adige as a land of wine, where vines grow on various types of soil and in a range of climate zones at between 200 and 1,000 meters above sea-level. It is the home of authentic wines with a character of their own, with a focus on white wines: About 60 percent of the sites are planted with white varieties and only 40 percent with red.

In addition to Pinot Grigio and Gewürztraminer, it is mainly Pinot Bianco, Chardonnay and Sauvignon Blanc that have made Alto Adige one of Italy's leading white wine regions. In the case of the reds, the range of wines includes the autochthonous varieties Lagrein and Schiava as well as such international classics as Pinot Noir, Merlot and Cabernet. With all their variety, 98 percent of Alto Adige's wines have a DOC classification, with an impressive share of top-class wines.





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More vintages

2017
2016
2015
2014
2013
2012
2011
2010

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