



Kellerei  
Cantina **Terlan**

*Selection*

## Nova Domus 2017



### Technical data

- Alcohol content: 14.0 %vol.
- Residual sugar: 1.3 g/l
- Total acidity: 6.0
- Acidity: --
- PH: --
- SO<sub>2</sub>: --
- FSO<sub>2</sub>: --

### Prizes

This wine has not been awarded yet

"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 Terlaner 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

- Name: Nova Domus
- DOC denomination: Alto Adige Terlaner
- Variety: 60% Pinot Bianco, 30% Chardonnay, 10% Sauvignon Blanc
- History: first vintage 1990
- Vintage: 2017
- Bottles produced: 20.000
- Yield: 42 hl/ha
- Quality line: The selections



### Production area

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



### 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)

### 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: 8 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



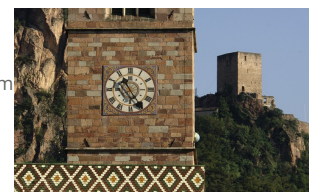
Temperature  
12.2 °C

### 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 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.

### Soil

About halfway between Merano and Bolzano lie the wine-growing villages of Terlan, Andriano and Nalles, which form the classic DOC area. Here the Adige flows through a wide valley in a south-easterly direction. Villages and vineyards nestle against the red porphyry rock of the steep slopes, standing on dry soils with little humus, in which the vines have to grow deep roots in order to find enough water. The area is accordingly noted for minerally, well structured whites of great finesse. One very special wine produced here is a historical cuvée of Pinot Bianco, Chardonnay and Sauvignon Blanc named after the designation of origin, i.e. Terlaner Classico Alto Adige.





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## More vintages

2017  
2016  
2015  
2014  
2013  
2012  
2011  
2010  
2009

## 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/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