

Kellerei
Cantina **Terlan**

Selection

Vorberg 2017



Technical data

- Alcohol content: 13.5 %vol.
- Residual sugar: 0.5 g/l
- Total acidity: 5.9
- Acidity: --
- PH: --
- SO2: --
- FSO2: --

Prizes

This wine has not been awarded yet

"The south-facing slopes of Monzoccolo in the Terlan DOC area are the location of steep and sunny vineyards at altitudes between 450 and 950 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

- Name: Vorberg
- DOC denomination: Alto Adige Terlan
- Variety: 100% Pinot Bianco
- History: first vintage 1993
- Vintage: 2017
- Bottles produced: 33.000
- Yield: 56 hl/ha
- Quality line: The selections



Production area

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



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 and dried fruit such as pear, orange and pineapple, on the one hand, and graphite notes and a hint of jasmine with a mineral touch on the other.
- Taste: The interplay of fruity aromatic and salty components is repeated on the palate, where the soft and creamy elements gain greater strength in a wine with 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)

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: 6 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

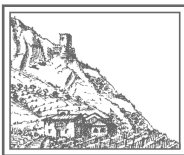
- Description: Manual harvest and selection of the grapes; gentle whole cluster pressing and clarification of the must by natural sedimentation; slow fermentation at a controlled temperature in big oak barrels (30 hl); malolactic fermentation and aging on the lees in traditional wooden barrels for 12 months.

Soil

The vineyards are located at between 250 and 900 meters above sea-level on a bed of striking red porphyry, an igneous rock with large mineral inclusions known as quartz porphyry in geological terminology. This terroir is home to salty wines with a fine tension to intrigue the palate plus outstanding longevity. The south-facing slopes receive maximum sunshine. Under these almost Mediterranean conditions, a wide range of grape varieties flourish, while in Terlano itself various Mediterranean plants like olive, pomegranate, cypress and almond trees are to be found. The warm days and cool nights of the ripening period are the key to a high sugar content, intensive aromatics and the typical Alpine freshness of the wines.

In addition to "Alto Adige DOC" as the geographic designation of origin for Alto Adige, the wines are additionally labeled "Terlano" in recognition of the specific climatic and geological character of the terroir. The term "Terlaner classico" is used for those grape varieties that grow in the traditional wine-growing area between Andriano, Nalles and Terlano.





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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/m²
Winds:
- North foehn: cool and dry down-slope wind
- Ora: valley wind system from the south, bringing in air from the Po Valley