

Kellerei
Cantina

Terlan

Tradition
Pinot Grigio
2023



"An extremely elegant wine is the Pinot Grigio with its multifaceted fruity bouquet. It convinces with its mild, round finish and balanced acidity."
Rudi Kofler



Wine

Provenance: Alto Adige

Doc denomination: Alto Adige

Variety: 100% Pinot Grigio

Vintage: 2023

Yield: 63 hl/ha

Slope: 5 - 20 %

Altitude: 270- 350 m a. s. l.

Vinification

Manual harvest and selection of the grapes; gentle pressing and clarification of the must; slow fermentation at a controlled temperature in stainless steel tanks, aging on the lees in steel tanks for 5-7 months.

Wine character

Color: intensive straw yellow

Smell: Our Pinot Grigio pairs stimulating fruit - reminiscent of Williams pear, lychee and white melon - with the floral aromatic character of a freshly mown meadow.

Taste: With its finely balanced components – from aromas of black tea to exotic fruity nuances of melon and ripe grapefruit – this is a superbly full and at the same time mellow wine.

Simple pairings

Ideal with South Tyrolean hors d'oeuvres such as smoked bacon, cured meats like Bündnerfleisch or venison salami, and their typical Italian counterparts like Parma ham, dried tomatoes and olive paté; herb risotto, nettle gnocchi or beetroot dumplings; lightly truffled dishes; tender veal and fine grilled fish.

More vintages

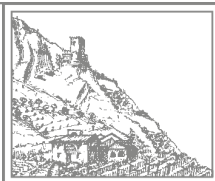
2023 - 2022 - 2021 - 2020 - 2019

Technical data

Alcohol content: 13,5 % vol

Residual sugar: 1,6 g/l

Total acidity: 5,8 g/l



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Cantina **Terlano**

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A mild winter with little snow was followed by a very dry and mild spring. Fortunately, this was followed by a cool and rainy May, so that the urgently needed water reserves could be replenished. The flowering of the vines was slightly delayed by cool temperatures in April and May.

In the warm summer months of June and July there was sufficient precipitation, which led to a slight increase in fungal pressure with peronospora and oidium. However, major losses in yield were avoided thanks to our long years of experience and professional handling. A hot spell in August briefly slowed the ripening of the grapes. Following abundant rainfall at the end of August, the weather remained stable in late summer and was very fine in the fall. The result was a good harvest, which began with the Sauvignon Blanc on September 4.

The 2023 vintage offers fresh, fruity wines with slightly lower levels of alcohol and can be classified as a good to very good vintage.



temperature
13,1° C



harvest
4th september
2023



rainfall
901,3 mm



sunshine
2.031 h

Aging

Cool storage at constant temperatures, high level of humidity and as little light as possible

Cellar temperature: 10 - 15 °C

Suggested glass

Glass for a young white wine

Serving temperature: 10 - 12 °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. 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

Origin

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.