

Kellerei  
Cantina **Terlan**

Tradition  
**Pinot Noir**  
2020



"In the medium-high to high elevation sites, which are particularly well ventilated, the Pinot Noir finds ideal growing conditions. Very elegant Pinot Noir ripen, which are characterized by interesting berry notes."  
*Rudi Kofler*



#### Wine

**Provenance:** Alto Adige

**Doc denomination:** Alto Adige

**Variety:** 100% Pinot Noir

**Vintage:** 2020

**Yield:** 63 hl/ha

**Slope:** 5 - 70 %

**Altitude:** 450 - 650 m a. s. l.

#### Vinification

Manual harvest and selection of the grapes; destemming followed by slow must fermentation at a controlled temperature and gentle agitation of the must in stainless steel tanks; malolactic fermentation and aging in big wooden barrels for 7-10 months.

#### Wine character

**Color:** lively ruby red

**Smell:** Fresh stimulating nose with an aromatic spectrum ranging from blackberry and bilberry to a hint of cherry brandy with notes of licorice and aromas of undergrowth.

**Taste:** On the palate, this Pinot Noir offers a delightful balance between ripe fruit and a delicate tannin structure which confers elegance on this mineral red wine.

#### Simple pairings

Perfect with roast kid with a celeriac and carrot purée, lamb cutlets with herb risotto or, slightly cooled, with trout meunière with boiled vegetables.

#### More vintages

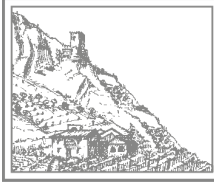
2020 - 2019

#### Technical data

**Alcohol content:** 13,5 % vol

**Residual sugar:** 1,5 g/l

**Total acidity:** 5,6 g/l



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## Tradition **Pinot Noir**

### Vintage: 2020

The year began with a dry mild winter, and the first heavy rains did not fall until March. Somewhat early but uniform budding of the vines set in at the beginning of April. May was warm and mostly very sunny, and the young shoots developed particularly well, with the first signs of flowering visible on the earliest sites by the middle of the month. A cold spell at the beginning of June and several days of rain significantly slowed shoot development and also delayed flowering on the late sites. The following months of July and August brought a good balance of precipitation and pleasant temperatures, with nighttime temperatures always remaining on the cool side. On the early sites harvesting began in good weather on August 26. Towards the end of the month, however, the harvest was interrupted by heavy rainfall, and unstable weather at the beginning of September was a major challenge for many winegrowers. In some cases, it was necessary to bring in the harvest in two phases so as to ensure that only the fully ripe grapes were picked and the required grape maturity and quality could be achieved. Overall, the 2020 vintage was challenging and called for strong nerves, but consistent yield control and patience during the harvesting finally led to a good result in terms of the quality of the wine.



**temperature**  
12.2°C



**harvest**  
26th august 2020



**rainfall**  
956.4 mm



**sunshine**  
2.113 h

### Aging

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

**Cellar temperature:** 10 - 15 °C

### Suggested glass

**Burgundy glass**

**Serving temperature:** 14 - 16 °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.