

Terlano

Nova Domus Terlaner Riserva Alto Adige DOC



This wine is named for the ruined castle towering over the entrance to the village and dating back to 1206.

Vinification: 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.

Grape varieties : 70% Pinot Bianco, 25% Chardonnay, 5% Sauvignon Blanc

Altitude : 300-600m ASL

Exposure : South/Southwest

Soil : Sandy, porphyric-gravel

Alcohol : 14%

Tasting notes :

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, mandarin, honeydew melon, maracuja and passion fruit, all underpinned with salty mineral components. 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.

Press Notes

Decanter

2016 96 points

Robert Parker Wine Advocate

2020, 2019, 2017 95 points
2018 96 points
2015 94 points

Wine Spectator

2021 91 points
2020, 2019, 2018 92 points

James Suckling

2021 97 points
2019 96 points
2018 95 points
2016 94 points

AG Vinous

2021 93 points
2020 92 points
2019 94+ points
2016 91 points

Wine Enthusiast

2021 95 points

Gambero Rosso

2021, 2018, 2015, 2013, 2012, 2011, 2008 

