

Pampered by Mediterranean sun, shaped by the Alpine landscape, prepared by experienced winegrowers,

and prized by connoisseurs throughout the world: wine from Alto Adige.



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Alto Adige's wine industry is in constant flux. Statistics on vineyard areas and production quantities refer to 2017.

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# Wines from the Alps with a Mediterranean Flair





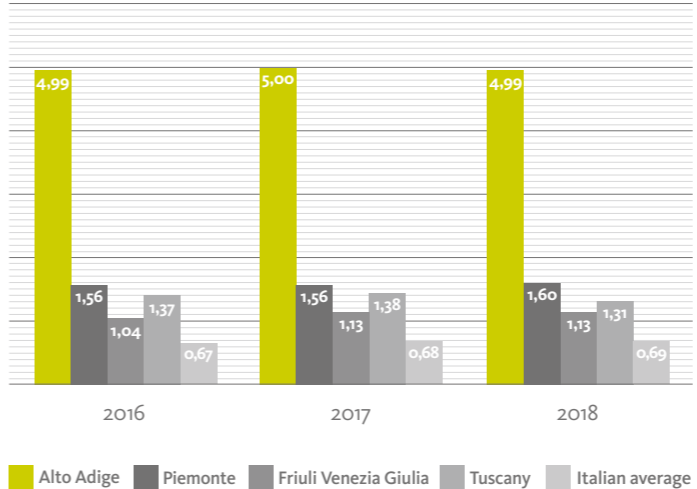
# The Winegrowing Region of Alto Adige



### BETWEEN MOUNTAINS AND CYPRESSES

Alto Adige/Südtirol lies right in the middle: between Austria and Switzerland on Italian soil. Between Alpine peaks and a Mediterranean landscape. Between the German and Italian linguistic worlds. Between cosmopolitan curiosity and deeply rooted tradition. The allure of Alto Adige lies in its variety and the harmony of opposites.

COMPARISON OF "THREE GLASS" WINES PER 1,000 HECTARES (2,470 ACRES) OF VINEYARD AREA



The "Three Glasses" distinction is the top score of the prestigious Italian wine guide Gambero Rosso.

### SMALL AREA – LARGE VARIETY

Alto Adige is one of Italy's smallest winegrowing regions. Yet thanks to its geographical position, it is also one of the most multifaceted. Wine cultivation stretches from the terraced slopes at the foot of high Alpine peaks in the north to vineyards in the Mediterranean-like landscape in the south. Around five thousand winegrowers tend just 5,400 hectares (13,300 acres) of vineyard area in different climatic zones with variable types of soils and at elevations ranging from 200 to 1,000 m (600 to 3,300 ft) above sea level – a wide variety that brings forth a considerable dense concentration of top wines. This is confirmed by a quick look at the leading Italian wine guide: for years now, *Gambero Rosso* has awarded Alto Adige the largest number of top scores ("Three Glasses") in proportion to its total vineyard area.

### ALPINE WINES WITH MEDITERRANEAN CHARM

Behind Alto Adige's wines lies a great deal of work done by hand by engaged winegrowers committed to the idea of terroir. What emerges here are not flashy trends, but rather authentic wines with original character. It is especially the minerally fresh and clearly structured white wines which belong to the peak of Italian winegrowing. But Alto Adige's indigenous varieties of Schiava (Vernatsch), Lagrein, and Gewürztraminer are also currently experiencing a glittering renaissance.

# Wine History and Culture

## FIRST "WINEGROWERS" MORE THAN THREE THOUSAND YEARS AGO

Archaeological finds of pruning hooks and ladles from the fifth century BC are proof that Alto Adige's wine culture is among the oldest in Europe. When the Romans ventured into what is now Alto Adige/Südtirol in 15 BC, they were flabbergasted. The indigenous people here, the Rhaetians, were already storing their wine in wooden vessels, while at the court of Augustus Caesar, they were still getting by with leather bags and amphorae.

## REACHING ITS PRIME IN THE MIDDLE AGES

Beginning in the eighth century, Bavarian and Swabian monasteries acquired wine cellars in Alto Adige in order to cover their own needs. In the fifteenth century, "Schiava" and "Traminer" (from Tramin) were the first wines to be named for their origin. At that time, Alto Adige wine also became the subject for artists and poets, such as in a fresco in the Bressanone cathedral or a poem by Oswald von Wolkenstein.

Alto Adige's winegrowing was especially supported under the Habsburg Empire. Riesling and Burgundy grapes moved into the local vineyards.

## GREAT UPSWING FOURTY YEARS AGO

Starting around 1980, Alto Adige winegrowing began to experience a sustained upswing. The making of single vineyard wines, the drastic reduction of yields, and the introduction of modern technologies and methods provided a considerable boost in quality. Today, 98.8 percent of all of the vineyard area in Alto Adige is under DOC protection. In that regard, Alto Adige stands alone at the peak of all of Italy.

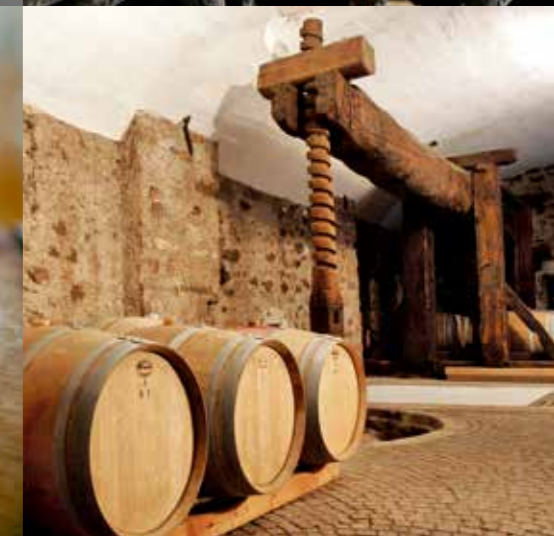
### SNAPSHOTS IN TIME:

- c. 500 BC: *Archeological finds show that even at this time, wine grapes are being grown.*
- 15 BC: *The Romans build upon the wine culture advanced by the Rhaetians.*
- 700: *Bavarian and Swabian monasteries acquire vineyards in Alto Adige*
- c. 1850: *Introduction of Burgundy varieties by Archduke Johann as well as Bordeaux varieties*
- 1872: *Foundation of the Istituto Agrario di San Michele all'Adige: technical assistance, research as well as education and training activities*
- 1893: *The first winery cooperative is founded in Andriano.*
- 1896: *The first "Bolzano Wine Tasting Festival" – today, the fair is still an important event for Alto Adige wine.*
- 1910: *At around 10,000 hectares (25,000 acres), winegrowing in Alto Adige/Südtirol reaches its greatest extent (compared with nearly 5,400 hectares /13,000 acres today).*
- From 1971: *Recognition of the designation of origin "Kalterer See/Lago di Caldaro" and "Südtiroler/Alto Adige"*
- 1975: *Foundation of the Laimburg Research Center*
- From 1980: *Varietal conversion and increases quality standards*
- 2007: *Founding of the "Consortium of Alto Adige Wine"*



"In southern Tyrol, the weather cleared up, the sun from Italy allowed its nearness to be felt, the mountains grew warmer and shinier, I began to see entwined around them wine grapes, and I could begin to lean out of the coach more often."

Heinrich Heine, Travel Pictures III, Chapter XIII (1830)



# RESTAURANT

JOHNSON & DIPOLI  
FINE WINE



JOHNSON & DIPOLI  
FINE WINE



RESTAURANT





“Alto Adige is home to some of Italy’s most enthralling wines, racy whites and seductive reds exhibiting compelling personalities. This Alpine region is a linguistic and social melting pot with a character all its own, and the wines reflect their cross-cultural home. Being distinctively (and deliciously) individualistic, they invariably confound and surpass expectations.”

*Paul Lukacs, author, “Great Wines of America”, wine writer, The Washington Times, Contributor, Wine Review Online*

## Wine and Architecture

### NEW WINES, NEW DESIGN

The development of Alto Adige wine architecture parallels the reorientation of the winegrowing from simple table wines to exquisite, refined results. In many wineries, the high quality of the wines was matched by a corresponding architectural presence.

### WINERIES WITH INDIVIDUAL STYLE

More and more Alto Adige wineries are making new architectural statements between historic walls. In Montagna the Pfitscher wine estate, with the motto “Keep the tradition, try the new”, moved into the middle of the vineyards. In so doing, great attention was paid to the employing of energy-efficient construction methods. For having done this, the winery was awarded the “ClimaHouse Wine” seal.

### ESTATE WINERIES WITH CREATIVE IDEAS

Alto Adige’s estate wineries distinguish themselves through their individuality – including in their architecture. In Caldaro, for example, the winery spaces of the Manincor Winery were built beneath the vineyard. Only the tasting room and the sales pavilion are set up above ground – this is where the enjoyment of wine and the art of architecture combine with an unsurpassed view of Lake Caldaro.

### COOPERATIVES WITH A BOLD PRESENCE

Alto Adige’s cooperatives are also increasingly expressing their extraordinary concepts through extraordinary architecture. In Termeno, for example, the Tramin Winery building evokes the framework of branches of leafless grapevines in winter. The unique green steel construction symbolically includes the form of the surrounding vineyard landscape. The Caldaro Winery has erected a striking sales building in the village center. The Caldaro Winecenter, with its glass and bronze-colored façade, is captivating through its minimalist architectural elegance.

# The Land of Great Wines





## Terroir

### MUCH MORE THAN JUST SOIL

Terroir is the totality of all geographical, geological, and climatic factors that make up the character of a piece of land. The manner in which the local inhabitants perceive their surroundings also influences the integral idea of terroir.

### AS IS THE LAND, SO IS THE WINE

Alto Adige's terroirs are as varied as its landscape: infertile slopes in the Val Venosta, warm hilly areas in the Bassa Atesina, and Alpine vineyards in the Isarco Valley. At a distance of just ninety kilometers (fifty-five miles) between them, it becomes clear here how different climatic zones produce different types of wines. Alto Adige's winegrowers take advantage of this versatility, by capturing the uniqueness of every growing area in the wine. Thus individual wines come into existence, confidently expressing their origins.

### INDIGENOUS AND AUTHENTIC

Alto Adige's indigenous varieties of Lagrein, Schiava, and Gewürztraminer can theoretically be cultivated anywhere in the world. But only in Alto Adige/Südtirol, their ancestral area of origin, do they develop such an identity and strength of expression.

With perseverance and determination, Alto Adige has succeeded in making itself known in the world as a region of excellent wine production, with an image that extols the outstanding, well-structured production of white wines but also with great cards to play in the realm of the reds. The small winegrowers and great wineries – together, and with an intelligent sharing of intentions – have been eminently successful in best translating the peak qualities of this land, analyzing and bringing out the viability and the particular characteristics of every single plot. There has been no miracle and no secret during these years, but rather only effective, virtuoso teamwork that has been sustained in an illuminated manner by the institutions in the area.

*Fabio Giavedoni, editor of the guide Slow Wine*



# Topography and Climate

## ALTO ADIGE WINE GROWS WHERE OTHERS COME FOR VACATION

With three hundred days of sun per year and a mild, Alpine-continental climate, Alto Adige/Südtirol is not only one of Europe's most popular vacation spots, it is also an outstanding winegrowing region.

## BETWEEN THE ALPS AND THE MEDITERRANEAN

The towering peaks of the Alps protect Alto Adige in the north from cold winds, while towards the south, the province is open to Mediterranean influences. As a result, there are significant day-night temperature swings, with an average temperature of 18° C (64° F) during the growing season as well as sufficient precipitation. These are the ideal conditions for high-quality grapes with a broad spectrum of aromas.

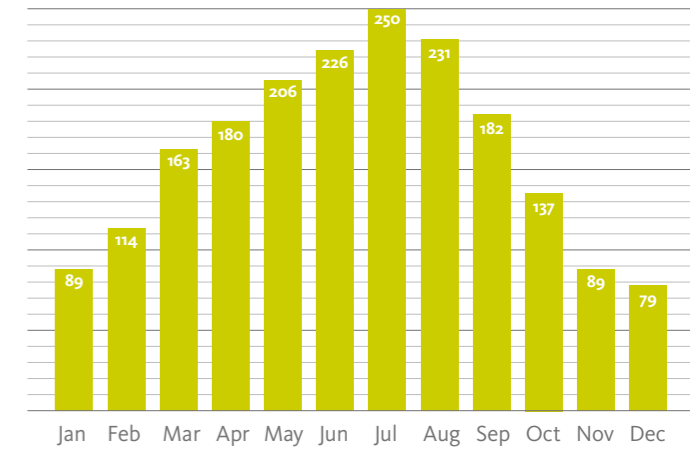
## TO EACH VINEYARD ITS OWN MICROCLIMATE

The topography of Alto Adige's winegrowing area is like a complex mosaic. The province is characterized by mountains and valleys, so vineyards have different exposures, at different elevations, and thus also different microclimates. Striking differences can even be observed from village to village. Because Alto Adige vineyards are cultivated at elevations ranging from 200 to 1,000 m (600 to 3,300 ft), winegrowers work in a broad range of microclimates. This unique breadth of terroirs makes it possible to grow around twenty different grape varieties.

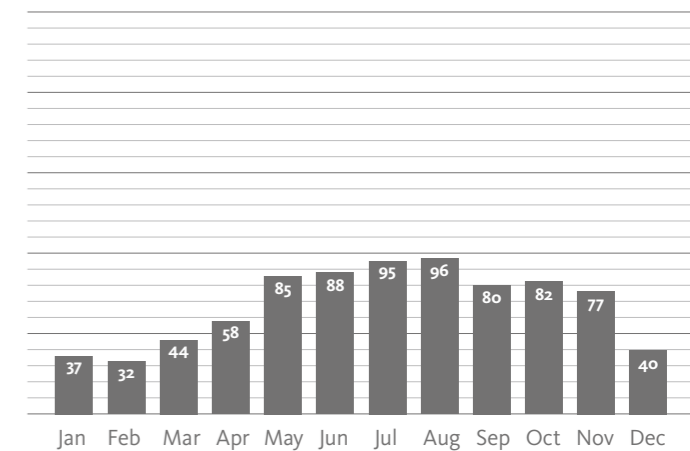


### LOTS OF SUN, ENOUGH RAIN

Average hours of sun: 1,946 per year



Average precipitation: 814 mm (31,5 in) per year



The averages over many years were measured at the Laimburg weather station at an elevation of 222 m (728 ft) above sea level. They are proof of the nearly ideal conditions for winegrowing in Alto Adige/Südtirol.

## Geology and Soils

### A COLORFUL MOSAIC OF SOILS

The geological composition of Alto Adige's winegrowing area often changes at minimal distances, from one vineyard to another. The soils on which the grapes for Alto Adige wines grow range from volcanic porphyry to weathered primitive rock soils composed of quartz and mica to limestone and dolomite to sandy marl.

A part of the Alto Adige vineyard area is located on rock debris and scree cones. These are deep soils that are distant from groundwater. In these locations, the deep-rooted grapevines have considerable room to expand their roots and thus can survive even long dry spells relatively unscathed.

The remaining Alto Adige vineyard area is located on slopes and terraces. Moraine deposits predominate here, with the changeable geological composition of these areas resulting in very different soils. It is generally very difficult for roots to penetrate these soils, and the water permeability of the soil is often very low.

### THE SOIL DETERMINES THE GRAPE VARIETY

Thanks to consistent research into the various types of soils, Alto Adige's winegrowers today know precisely which varieties will best flourish on which subsoils. For instance, the indigenous Lagrein prefers warm soils composed of gravel and sand, while Gewürztraminer, reaches its full potential in loamy soils that are rich in lime.

### UNIQUE THROUGHOUT THE WORLD: DOLOMITE LIME

The stony soils composed of Dolomite lime, which are mostly found in the southern part of Alto Adige, trace their origin to the world-famous Dolomite Mountains, a UNESCO World Heritage Site since 2009. As a result of their high mineral content, the warm, highly water-permeable soils are particularly well-suited to growing of grapes that create wines of great character.



## The Seven Winegrowing Zones

### SMALL – BUT ALWAYS SOMETHING DIFFERENT

The winegrowing area in Alto Adige ranges over a length of just ninety kilometers (fifty-five miles). And yet in spite of that, on just these 5,400 hectares (13,300 acres) of vineyard area, a surprising variety comes to light. Numerous climatic zones and soil types, changing exposures, and a variety of elevations all combine to create completely different vineyards. But the winegrowing culture also changes from zone to zone, such as the suitability for certain grape varieties.

### SEVEN FACETS, ONE IDENTITY

The division of Alto Adige/Südtirol into seven winegrowing zones expresses all these subtle differences, although the similarities outweigh the differences. Alto Adige's wine producers thus speak of seven facets of a common winemaking personality.

### Bassa Atesina

## Gewürztraminer beneath the Cypresses

The southernmost winegrowing zone of Alto Adige/Südtirol is not only the largest, but also the warmest. The mild influence from the south allows the growing of late-ripening varieties here such as Cabernet Sauvignon that yield full-bodied, well-balanced wines. The villages of Mazzon and Montagna are regarded as strongholds of Pinot Noir. In Termeno, the grape is experiencing an upswing that is creating international enthusiasm.

#### Vineyard area:

1,884 ha / 4,655 acres (35% of province total)

#### Vineyard elevations:

200 - 1,000 m (600 - 3,300 ft) above sea level

#### Soils:

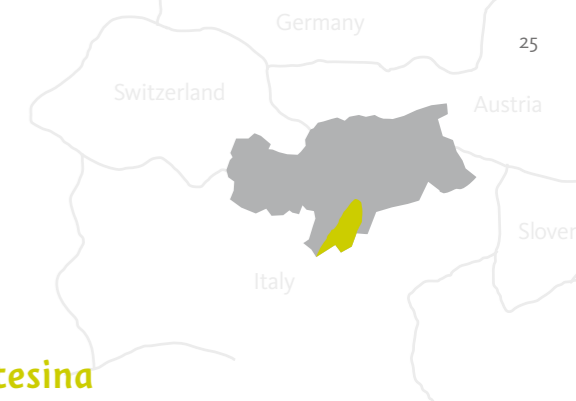
Limestone and dolomite; from Termeno to Cortaccia mixed with loamy detritus; in the far south, sandy marl

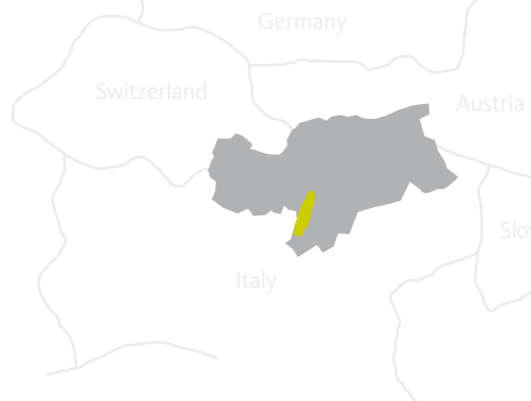
#### Production:

66% white wine, 34% red wine

#### Most important varieties:

Pinot Grigio, Chardonnay, Schiava, Gewürztraminer, Pinot Noir





## Oltradige Idyllic Vines among the Castles

The heart of the Alto Adige winegrowing region: Lake Caldaro, with its gently rolling vineyards and historic castles. The two most important winegrowing communities in Alto Adige/Südtirol are located in this fertile area – Appiano and Caldaro, both with a long Schiava tradition. In valley vineyards well-structured Merlot and Cabernet ripen, while at higher elevations, Pinot Blanc, Gewürztraminer, Sauvignon Blanc, and Pinot Noir are grown.

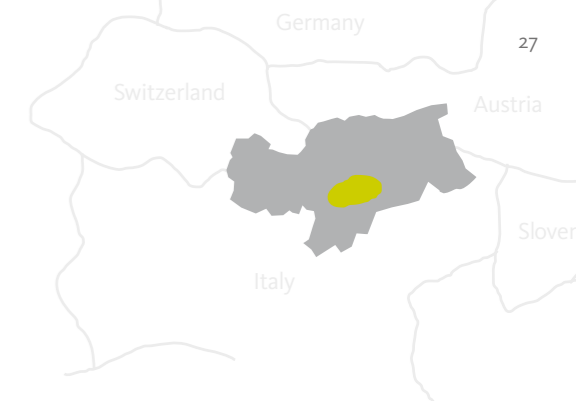
*Vineyard area:*  
1,744 ha / 4,309 acres (32% of province total)

*Vineyard elevations:*  
300 - 700 m (1,000 - 2,300 ft) above sea level

*Soils:*  
Limestone and porphyry: near Cornaiano / Girlan: acidic moraine soils

*Production:*  
62% white wine, 38% red wine

*Most important varieties:*  
Schiava, Pinot Blanc, Chardonnay, Sauvignon Blanc, Gewürztraminer



## Bolzano A Warm, Fertile Basin in the Alps

Alto Adige's capital city, Bolzano, lies in the midst of a broad basin bathed in sun. Two of the most prestigious, indigenous varieties grow here: S. Maddalena, the strongest and most noble Schiava that Alto Adige/Südtirol has to offer, and Lagrein. With its aromas of dark berries, cherries, and violets, combined with spice tones from aging in small oak casks, Lagrein from Gries is celebrated at the international level.

*Vineyard area:*  
678 ha / 1,675 acres (12% of province total)

*Vineyard elevations:*  
250 - 900 m (800 - 3,000 ft) above sea level

*Soils:*  
Primarily porphyry, well-ventilated gravel soils on terraced slopes, alluvial soils in the valley

*Production:*  
37% white wine, 63% red wine

*Most important varieties:*  
Schiava, Lagrein, Gewürztraminer, Pinot Blanc



## Adige Valley

# The Land of Enduring White Wines

Around the wine villages of Terlano, Nalles, and Andriano, the landscape is characterized by the striking red porphyry weathered soils. In these dry soils, the grapevines need to form deep roots in order to get enough water. Alto Adige/Südtirol white grapes thrive here. The area produces age-worthy white such as Pinot Blanc and Sauvignon Blanc, mineral-rich, well-structured wines with finesse.

### Vineyard area:

210 ha / 518 acres (4% of province total)

### Vineyard elevations:

250 - 900 m (800 - 3,000 ft) above sea level

### Soils:

Red porphyry base; water-permeable limestone in Nalles and Andriano

### Production:

69% white wine, 31% red wine

### Most important varieties:

Sauvignon Blanc, Pinot Blanc, Schiava, Lagrein



## Merano

# The Noble Spa and Wine Landscape

The spa town of Merano has also made a name for itself as a winegrowing area. The extremely mild, balanced climate and the sandy soils create the perfect conditions for winegrowing. The DOC designation "Alto Adige Meranese" ("Südtirol Meraner") is valid for all Schiava wines that grow in the vicinity of the city. Recently, Pinot Noir and Merlot have also come to feel at home in the land around Merano, producing very drinkable wines with bright acidity.

### Vineyard area:

430 ha / 1,062 acres (8% of province total)

### Vineyard elevations:

300 - 800 m (1,000 - 2,600 ft) above sea level

### Soils:

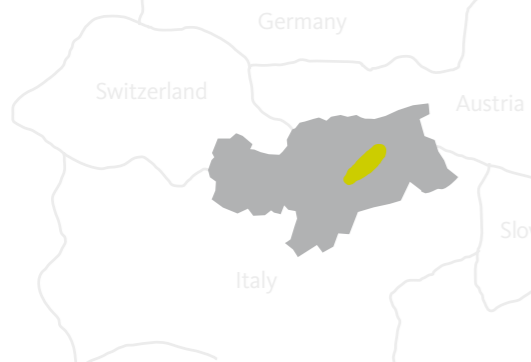
Porous weathered soils, high gravel content on the slopes, sandy at the valley floor.

### Production:

50% white wine, 50% red wine

### Most important varieties:

Schiava, Pinot Noir, Pinot Blanc, Sauvignon Blanc



## Isarco Valley Winegrowing Surrounded by Alpine Peaks

In the northernmost wine region of Italy, where winegrowing battles physical limits, the results are particularly exquisite – vivacious, powerful, and at the same time subtle. The primitive rock soils of quartz and mica produce superb white wines. Sylvaner and Müller Thurgau grapes produce mineral-rich, drinkable wines with a stimulating interplay of acidity, while Kerner and Riesling astonish the experts throughout the world.

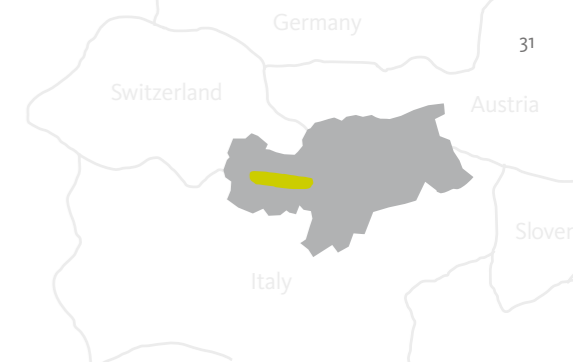
*Vineyard area:*  
439 ha / 1,084 acres (8% of province total)

*Vineyard elevations:*  
400 - 800 m (1,300 - 2,600 ft) above sea level

*Soils:*  
Weathered mica schist (quartz phyllite) and sandy gravel soils

*Production:*  
85% white wine, 15% red wine

*Most important varieties:*  
Müller Thurgau, Sylvaner, Kerner, Gewürztraminer



## Val Venosta Wine Makes Inroads in the Apple Orchards

The Val Venosta is one of the driest valleys in the Alps, receiving only about half as much precipitation as the Bassa Atesina. Originally a paradise for apples, the Val Venosta has been experiencing an upswing as a wine region since 1995, particularly since it attained DOC status in 1995. A “cool climate” cultivation of grapes is carried out on infertile, sandy soil, producing subtle wines. In addition to Riesling and Pinot Blanc, the Val Venosta has also discovered Pinot Noir.

*Vineyard area:*  
52 ha / 128 acres (0,9% of province total)

*Vineyard elevations:*  
500 - 800 m (1,600 - 2,600 ft) above sea level

*Soils:*  
Weathered slate and gneiss, infertile and sandy

*Production:*  
45% white wine, 55% red wine

*Most important varieties:*  
Riesling, Pinot Blanc, Pinot Noir, Schiava



Small Area, Large Variety



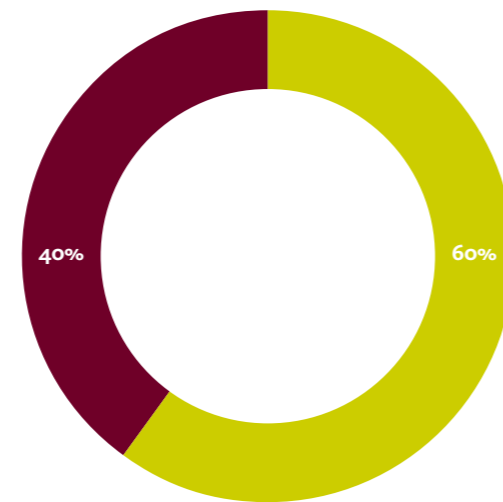


## A Multitude of Varieties

### A BROAD SPECTRUM OF ENJOYMENT

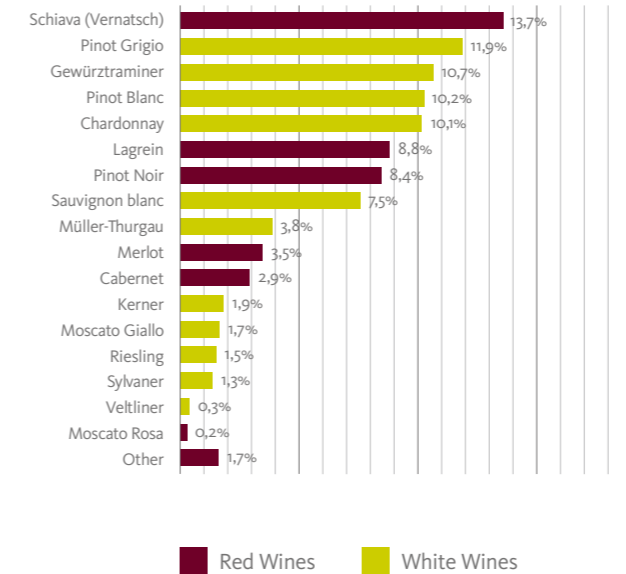
The varied landscape and growing conditions of Alto Adige/ Südtirol make it possible to cultivate around twenty different grape varieties. Winemakers produce a broad range of wines, which is unique for such a small winegrowing region.

PERCENTAGE OF WHITE AND RED GRAPE VARIETIES



Source: Vineyard Register, Bolzano Chamber of Commerce

VINEYARD AREA BY VARIETY 2017



### INDIGENOUS AND INTERNATIONAL

White grape varieties grow in more than 60 percent of Alto Adige's vineyards. The trend is growing. With the white wines, Pinot Grigio, Gewürztraminer, Chardonnay, and Pinot Blanc are at the forefront, with a total quantity share of around 70 percent. They are followed by Sauvignon Blanc, Müller-Thurgau, Sylvaner, Kerner, Riesling, and Veltliner.

Along with the two indigenous red wine varieties of Schiava and Lagrein, all other classic grape varieties have been cultivated in Alto Adige/Südtirol for far more than a hundred years: Pinot Noir, Merlot, Cabernet Sauvignon, and Cabernet Franc also thrive here. Nearly 40 percent of Alto Adige's total grape growing area is planted with red wine varieties.

### THE RARITIES: SPARKLING WINE AND DESSERT WINE

One rare specialty is Alto Adige sparkling wine, produced from Chardonnay, Pinot Blanc, and Pinot Noir. Alto Adige dessert wines, usually made from Moscato Rosa, Moscato Giallo, or Gewürztraminer, are regularly all the rage at competitions.

## The White Wines

### UNIQUE IN THEIR CLASS

Alto Adige's white wines are at the very peak of Italian wine-growing quality. Above all else, the varieties of Pinot Blanc and Sauvignon Blanc create crisp, fresh wines. When aged in small oak casks, the Chardonnay and Pinot Grigio of this province yield complex, prized wines in the international style. In addition to the indigenous Gewürztraminer, the varieties of Müller Thurgau, Sylvaner, Riesling, Veltliner, and Kerner are cultivated.

## Pinot Blanc

Pinot Blanc was apparently cultivated in Alto Adige/Südtirol for the first time in 1850. Since it developed magnificently within the province, it joined Gewürztraminer and Sauvignon Blanc as the leading white wine grape varieties in the area.

The elegant scent of apples, pears, lemons, tones of hay blossoms and hazel nuts as well as a lively acidity, make Pinot Blanc the perfect everyday wine. To preserve the variety's fruitiness and finesse, winemakers use oak very sparingly.

#### Area under cultivation:

552 ha / 1,364 acres (10,2% of province total)

#### Cultivation zone:

Primarily in Oltradige, Bassa Atesina and Adige Valley

#### Preferred location:

Well-ventilated, high-elevation locations up to 800 m (2,600 feet) above sea level

#### Serving temperature:

10 - 12° C (50 - 54° F)

#### Recommended pairings:

light appetizers, fish, Tyrolean dumpling dishes

## Sauvignon Blanc

This very old grape variety was introduced to Alto Adige/Südtirol from France at the end of the nineteenth century.

The area of cultivation is increasing. In Alto Adige, Sauvignon Blanc offers aromas typical of the variety with passion fruit, gooseberries, elder blossoms, and black currants, producing both crisp, fresh wines and those with a marked intensity.

#### Area under cultivation:

405 ha / 1,000 acres (7,5% of province total)

#### Cultivation zone:

Primarily in Bassa Atesina, Oltradige and Adige Valley

#### Preferred location:

Medium-high elevations of up to 600 m (2,999 ft) above sea level, in east and west-facing locations, preferably on lime gravel soils

#### Serving temperature:

10 - 12° C (50 - 54° F)

#### Recommended pairings:

asparagus, grilled vegetables, fish, goat cheese

## Gewürztraminer

The name of the variety "Gewürztraminer" most likely originates from the Alto Adige winegrowing village of Tramin. "Traminer" was a term known throughout the entire German-speaking world as early as the thirteenth century. Today it is one of Alto Adige's most popular wines. Its spectrum of scents, with notes of rose petals, cloves, lychees, and other tropical fruits, makes Gewürztraminer the absolute embodiment of an aromatic wine variety. With its intense color, comparatively high alcohol content, and luxuriant texture, Gewürztraminer is the epitome of a meditation wine.

### Area under cultivation:

577 ha / 1,425 acres (10,7% of province total)

### Cultivation zone:

Primarily in Bassa Atesina, Oltradige and Adige Valley

### Preferred location:

On warm terraced slopes up to 600 meters (2,000 feet) above sea level, preferably on loamy soils rich in lime

### Serving temperature:

10 - 12° C (50 - 54° F)

### Recommended pairings:

when dry: as an aperitif, with Asian dishes, or shellfish; with residual sugar: with foie gras and pâtés: as a dessert wine: with cheese and desserts

## Chardonnay

In the 1980s, Chardonnay experienced an enormous boost in popularity. In Alto Adige/Südtirol, the grape expresses its classic qualities. It is captivating through its fine acidity and its elegant interplay of aromas of pineapple, bananas, apples, pears, citrus fruit, caramel, vanilla, and butter. Its palette can range from the fresh, fruity, linear qualities of the versions vinified in stainless steel tanks to the complex selections suitable for aging which are fermented in small oak casks and allowed to mature on fine lees.

### Area under cultivation:

545 ha / 1,346 acres (10,1% of province total)

### Cultivation zone:

Primarily in Bassa Atesina, Oltradige and Adige Valley

### Preferred location:

Lower hilly areas or else to the valley floor, preferably on chalky gravel soils

### Serving temperature:

10 - 14° C (50 - 57° F – at top of range when aged in small oak casks)

### Recommended pairings:

seafood, light meats, risotto

## Pinot Grigio

Originating from the large Burgundy family, Pinot Grigio - also known as Ruländer or Grauburgunder- is currently the most cultivated white wine variety in Alto Adige/Südtirol. Pinot Grigio is a medium-bodied white wine with warm, flowery aromas resembling ripe apples, pears, quince or linden blossoms. The variety demonstrates different characteristics depending upon its zone of cultivation. The spectrum ranges from slim, fresh wines in the Val Venosta to Pinot Grigios with a certain mineral quality in the Adige Valley to the bright, richer versions from Bolzano and the Oltradige.

### Area under cultivation:

639 ha / 1,579 acres (11,9% of province total)

### Cultivation zone:

Primarily in Bassa Atesina and Oltradige

### Preferred location:

in warm locations on the valley floor up to a maximum of 500 meters (1,600 feet) above sea level, preferably on alluvial and gravel soils

### Serving temperature:

10 - 14° C (50 - 57° F – at top of range when aged in small oak casks)

### Recommended pairings:

strong-flavored fish dishes, Alto Adige specialties

## Riesling

This noble variety from Germany was brought to Alto Adige/Südtirol in the nineteenth century. In contrast to German wines, these Rieslings are fermented dry, for the most part leaving little or no residual sugar.

Especially in the cooler regions of the Isarco Valley and the Val Venosta, Rieslings emerge with fine peach and citrus aromas and a lively, bright acidity.

### Area under cultivation:

80 ha / 197 acres (1,5% of province total)

### Cultivation zone:

Primarily in Oltradige, Isarco Valley, Val Venosta an Merano

### Preferred location:

at higher elevations (550 to 800 meters/1,800 to 2,600 feet above sea level), preferably on slaty soils

### Serving temperature:

10 - 12° C (50 - 54° F)

### Recommended pairings:

oysters, other shellfish, Asian dishes, appetizers

## Sylvaner

In Alto Adige/Südtirol, Sylvaner is cultivated almost exclusively in the Isarco Valley, the variety develops both sufficient body and a robust acidity. An earthy, mineral-rich scent is typical of Sylvaner, accompanied by aromas of fresh herbs or hay as well as apples, peaches and mint.

*Area under cultivation:*  
72 ha / 177 acres (1,3% of province total)

*Cultivation zone:*  
Primarily in Isarco Valley

*Preferred location:*  
in sunny locations at an elevation of 500 to 700 meters (1,600 to 2,300 feet) above sea level, preferably on gravel soils

*Serving temperature:*  
10 - 12° C (50 - 54° F)

*Recommended pairings:*  
appetizers, speck, asparagus, fish

## Veltliner

It was primarily Austrian winegrowers who made Grüner Veltliner viable at the international level. In Alto Adige/Südtirol, its cultivation is concentrated in the Isarco Valley. By means of new winery technology and consistent restrictions on yield, Veltliner has developed into is a fresh and fruity, pleasantly spicy wine with subtle aromas of green apples and grapefruit.

*Area under cultivation:*  
14 ha / 34 acres (0,3% of province total)

*Cultivation zone:*  
Primarily in Isarco Valley

*Preferred location:*  
On locations between 500 and 650 meters (1,650 and 2,150 feet) above sea level, preferably on gravel soils

*Serving temperature:*  
8 - 10° C (46 - 50° F)

*Recommended pairings:*  
cheese, speck, light appetizers, baked fish

## Kerner

Thanks to its resistance to frost, the hybrid of Trollinger and Riesling, named after the German poet Justinus Kerner, is planted primarily at higher elevations of the Isarco Valley and the Val Venosta. This grape produces sleek, spicy wines with a slight hint of nutmeg. With its abundant aromas of tangerine, melon and passion fruit, Kerner has the potential to become a new point of pride for Alto Adige wine.

*Area under cultivation:*  
101 ha / 249 acres (1,9% of province total)

*Cultivation zone:*  
Primarily in Isarco Valley an Val Venosta

*Preferred location:*  
Locations with a sunny exposure between 600 and 900 meters (2,000 and 3,000 feet) above sea level. Preferably on gravel soils

*Serving temperature:*  
10 - 12° C (50 - 54° F)

*Recommended pairings:*  
appetizers, grilled fish, vegetable terrines

## Müller-Thurgau

Named after the Swiss vine researcher Hermann Müller from Thurgau, this hybrid that has achieved worldwide success produces especially lively, aromatic white wines. Along with its typical aroma of nutmeg, the wine presents flowery tones of lilacs and geraniums, citrus fruit and from time to time also black currants. The light tone of nutmeg occasionally enters in the background.

*Area under cultivation:*  
205 ha / 506 acres (3,8% of province total)

*Cultivation zone:*  
Primarily in Isarco Valley, Bassa Atesina and Oltradige

*Preferred location:*  
airy high elevations between 550 and 1,000 meters (1,800 and 3,300 feet) above sea level, preferably on gravel soils

*Serving temperature:*  
10 - 12° C (50 - 54° F)

*Recommended pairings:*  
light appetizers, baked freshwater fish, soft cheeses

## Moscato Giallo

In the 19th century, the Moscato Giallo was first mentioned in Alto Adige. With its pleasing aromas of nutmeg, sometimes accompanied by citrus aromas and the scent of orange blossoms, Moscato Giallo is a popular dessert wine. And when vinified as a dry wine, it makes the perfect aperitif.

*Area under cultivation:*

93 ha / 229 acres (1,7% of province total)

*Cultivation zone:*

Primarily in Oltradige and Bassa Atesina

*Preferred location:*

in warm locations up to an average elevation of 500 meters (1,600 feet) above sea level

*Serving temperature:*

8 - 12° C (46 - 54° F)

*Recommended pairings:*

as an aperitif, with desserts or ripe blue cheeses

“In such multifaceted surroundings as Alto Adige, the Pinot Blanc vines succeed in bringing forth wines with genuine personality and a certain regularity. Extraordinary wineries and pragmatic, efficient cooperatives are setting new standards with them.”

*Pierluigi Gorgoni, Spirito di Vino*

## The Red Wines

### **SOMETIMES FRUITY, SOMETIMES COMPLEX**

Along with the two indigenous red wine varieties of Schiava and Lagrein, classic grape varieties such as Pinot Noir, Merlot, Cabernet Sauvignon, and Cabernet Franc are also cultivated in Alto Adige/Südtirol. Cuvées of Bordeaux varieties compete with wines at the highest international level, in terms of versatility, concentration, and age-worthiness.

## Schiava (Vernatsch)

This indigenous grape variety had its first documented historical mention at the end of the Middle Ages, and it has played a central role in Alto Adige/Südtirol winegrowing since the sixteenth century. Schiava presents aromas of sweet cherries, red currants, raspberries and strawberries. Added to this, there are often tones of almonds and violets. The Schiava grape produces a light wine low in tannins, with moderate alcohol content, low acidity and individual character that is typical of the area. For example, S. Maddalena wine is considered fuller in body, the Lago di Caldaro is softer, and the Meranese is somewhat spicy.

### Area under cultivation:

736 ha / 1,818 acres (13,7% of province total)

### Cultivation zone:

Primarily Bolzano, Oltradige, Merano and Bassa Atesina

### Preferred location:

terraced slopes with deep soil located between 400 and 500 meters (1,300 and 1,600 feet) above sea level that cool down well at night, preferably on alluvial and gravel soils

### Serving temperature:

12 - 14° C (54 - 57° F)

### Recommended pairings:

in general with all appetizers, especially with speck, cold cuts, cheeses, traditional Alto Adige home cooking, veal

## Pinot Noir

The Burgundian king among red wines has been grown in Alto Adige/Südtirol since the middle of the nineteenth century. When planted in vineyards of medium elevation that are not too dry, this variety reveals its full potential, yielding well-structured wines that are often amazingly close to their models in Burgundy. Typical Alto Adige Pinot Noirs have rich and intense aromas of dark berries, clove, and violets.

### Area under cultivation:

450 ha / 1,111 acres (8,4% of province total)

### Cultivation zone:

Primarily in Bassa Atesina and Oltradige

### Preferred location:

in medium-high hilly areas starting from 400 meters (1,300 feet) above sea level, preferably on chalky gravel soils

### Serving temperature:

14 - 16° C (57 - 61° F)

### Recommended pairings:

game, wild fowl, spring lamb, rabbit, aged cheeses

## Lagrein

In addition to Pinot Noir and Schiava, this is one of Alto Adige's leading red wine varieties. Lagrein is an indigenous wine filled with character. Its origins are deeply rooted in Bolzano, and it has recently experienced a genuine renaissance. Lagrein is impressive with its aromas of berries, fresh cherries, and violets. On the palate, it demonstrates a velvety body and soft acidity. After aging in small oak casks, tones of spice lend the top selections additional charm and character. A rosé version of the grape is also made, known as “Lagrein Kretzer” (or “Lagrein Rosato”).

### Area under cultivation:

472 ha / 1,166 acres (8,8% of province total)

### Cultivation zone:

Primarily in Bolzano and Bassa Atesina

### Preferred location:

in gravelly valley areas such as the Bolzano basin, where the soils remain warm for a long time in the autumn (sand, gravel, Bolzano porphyry). On the slopes, cultivation is limitedly possible up to 300 meters (1,000 feet) above sea level.

### Serving temperature:

16 - 18° C (61 - 64° F) for Lagrein, 10 - 12° C (50 - 54° F) for Lagrein Rosé

### Recommended pairings:

Lagrein Rosé: powerful starters, smoked fish, white meat  
Lagrein: game, dark meats, aged cheeses

## Merlot

Merlot was first planted in Alto Adige/Südtirol along with other Bordeaux varieties around 130 years ago. The spectrum of aromas ranges between blackberries, black currants, plum compote, and different spices. Merlot can provide the desired roundness and smoothness with fruity, full-bodied, charming wines with soft, ripe tannins.

### Area under cultivation:

186 ha / 459 acres (3,5% of province total)

### Cultivation zone:

Primarily in Oltradige, Bassa Atesina und Adige Valley

### Preferred location:

on elevations up to 350 meters (1,150 feet) above sea level, preferably on loamy soils

### Serving temperature:

14 - 16° C (57 - 61° F)

### Recommended pairings:

game, wild fowl, classic meat dishes, aged cheeses

## Cabernet

The Cabernet varieties have been right at home in Alto Adige/Südtirol for around 150 years. The aromatic quality of Cabernet Sauvignon is characterized by black currants, black pepper and cloves, Cabernet Franc, on the other hand, shows itself to be fruitier. A hint of black pepper contributes to its complexity. Thanks to its dense structure, Cabernet is among the most age-worthy red wines in Alto Adige.

### Area under cultivation:

158 ha / 390 acres (2,9% of province total)

### Cultivation zone:

Primarily in Bassa Atesina, Oltradige and Bolzano

### Preferred location:

Warm, lower elevations with chalky or stony soils, preferably on chalky or stony soils

### Serving temperature:

16 - 18° C (61 - 64° F)

### Recommended pairings:

wild fowl, lamb, classic meat dishes, aged cheeses

## Moscato Rosa

Moscato Rosa came to Alto Adige/Südtirol from Sicily 125 years ago. Today, this full-bodied, aromatic, and complex dessert wine with its intense perfume of roses is a much in-demand specialty. Moscato Rosa is temperamental and produces only minimal yields of naturally sweet grapes that are fermented like red wines.

### Area under cultivation:

11 ha / 27 acres (0,2% of province total)

### Cultivation zone:

Primarily in Oltradige and Bassa Atesina

### Preferred location:

well-ventilated but warm locations up to 400 meters (1,300 feet) above sea level, preferably on alluvial or gravel soils

### Serving temperature:

8 - 12° C (46 - 54° F)

### Recommended pairings:

desserts with strawberries or chocolate, crêpes, poppy seed pastries

## Niche Varieties

### ZWEIGELT

Zweigelt was planted for the first time in Alto Adige around forty years ago. It was used primarily in the Isarco Valley for the open house wine in Buschenschank farmhouse inns. There are still only a few wineries that are bottling it for sale on the market.

### FUNGUS-RESISTANT VARIETIES

After fungal diseases had been brought to Europe, new hybrids were developed with American grape varieties that demonstrated a tolerance to fungi. In Alto Adige, these include, the PIWI (fungus-resistant) varieties of Regent, Bronner, and Solaris, among others, which have been permitted for cultivation in Alto Adige since 2009.

### HISTORICAL LOCAL VARIETIES

Like nearly every winegrowing region, Alto Adige also has some historical local varieties. These include Blatterle, Fraueler, and Versoaln, among others. These varieties are found occasionally as old vinestock, although over the years they have nearly disappeared.

“Alto Adige is not only one of Europe’s most scenic Alpine regions, but it is also home to some of the world’s most delicious wines. One could spend a lifetime there savoring succulent interpretations of well known vino varieties including Chardonnay and Cabernet, as well as fascinating wines that are unique to this region (try Lagrein – you’ll fall in love with it!)”

*Marguerite Thomas, The Wine News and Wine Review Online*



## Cuvées

### WINEMAKER COMPOSITION

Many of the renowned Alto Adige wines with geographic designations such as “Terlano”, “Lago di Caldaro”, or “S. Maddalena” have always been blends from the very start. With the trend toward single varietal wines, cuvées fell somewhat out of favor for quite some time. Today, cuvees are experiencing an exciting renaissance.

### WHITE CUVÉES: NOBLE BLENDS

Alto Adige’s white blends are among the region’s most prestigious wines. White blends are mostly made from Chardonnay, Pinot Blanc, or Pinot Grigio. Aromatic varieties such as Sauvignon Blanc or Gewürztraminer often round out the blends.

### RED CUVÉES: POWERFUL BLENDS

Alto Adige’s newest red blends are oriented toward the Bordeaux model and are made primarily from Cabernet Sauvignon and Merlot. Interesting results have also been obtained by blending wines of traditional Bordeaux grapes with the indigenous Lagrein variety.



## Sparkling Wine

### A BUBBLY SUCCESS

The Bolzano Wine Tasting of 1911 marked the debut of Alto Adige’s first sparkling wine. Today, the region’s sparkling wine producers release around 300,000 bottles per year.

### HIGH ELEVATIONS, HIGH QUALITY

Surrounded by the Alps, the region of Alto Adige/Südtirol has ideal conditions for producing superior sparkling wine, especially at higher elevations where the grapes can develop sufficient acidity. Thus after their second fermentation in the bottle, the wines can also still develop that exuberant freshness expected of fine sparkling wines.

### ALTO ADIGE SPARKLING WINE ACCORDING TO THE CLASSIC METHOD

As the base wines for sparkling wines, the three classic Burgundy varieties of Pinot Blanc, Chardonnay, and Pinot Noir are used. All Alto Adige sparkling wines are produced only according to the classic *méthode champenoise* bottle fermentation process. By law, after the second fermentation the wine must rest on the lees in bottle for at least fifteen months. Generally this bottle aging actually lasts two to three years.



We Cultivate Our Own Style





## Cultivation

### LESS QUANTITY, MORE QUALITY

The quality of the wine is rooted in the vineyard. For years, Alto Adige's winegrowers have been drastically limiting their yields in order to raise the quality of their grapes. The consistent conversion from the classic pergola trellis to modern wire frame (Guyot) trellises has led to the grapevines growing in intense competition with each other, which only supports quality. In this system, a single vine produces far fewer grapes, but they are much more concentrated. In addition, increased collaboration between the winegrowers with consulting and research institutions promotes the consistent quality process at all levels.

### WORK BY HAND AND ENVIRONMENTAL PROTECTION

On Alto Adige's often steep slopes, working by hand is still to be taken for granted. Not only does this taxing care of the vines promote the quality of the grapes, it also represents a valuable contribution to the protection of the landscape. From time immemorial, special value has been placed on environmentally friendly methods of cultivation in Alto Adige/Südtirol. Natural, organic winegrowing supports nature's powers of resistance, protects beneficial insects, and promotes their spread.

### THE RIGHT GRAPE IN THE RIGHT PLACE

In order to fully exploit the quality potential of their soils, Alto Adige winegrowers carefully decide which varieties should be planted in which locations. Because only at its "favorite place" can a certain grape variety reveal its full aroma, its complete power, and its unique personality.

"In recent years, the quality level of Alto Adige wines has risen dramatically across the board and is currently at a high oenological point, even with the estate wineries. Within that context, the greatest quality potential is with the white wines."

*Dr. Jens Priewe, wine journalist and author*





“Alpine freshness accompanied by mineral-rich substance. In recent years, Alto Adige wines have become even more refined. Either less use or more sensitive use of aging in wood barrels and selective work in the vineyard and winery along with the consciousness of the correct location are the measures that particularly stood out to me.”

*Hendrik Thoma, Master Sommelier, Hamburg*

## Vinification

### FROM RIPE GRAPE TO FINE WINE

In the winery, it is necessary to safeguard the grape quality after the harvest. Innovative winemaking techniques along with the winemaker's experience and intuition support that grape quality. The winemaker is a guardian and virtuosic composer.

### ALTO ADIGE WINES HAVE CHARACTER

One of the most noteworthy features of Alto Adige wines that shows their high quality is their clear expression of fruit, be it the elder blossom tones of Sauvignon Blanc, the rose scent of Gewürztraminer, or the wild berry aroma of Lagrein. With the production of these varietal wines, Alto Adige's winemakers today consistently rely upon the most modern winery technology.

### OUTSTANDING WINES

In addition to their pure fruit and varietal character of these wines, what also stands out in the wines of Alto Adige/Südtirol is their concentration and ability to age. A rigorous reduction in yields has allowed for first-class wines to be produced. Today, top-quality Alto Adige wines mature for the most part in small casks made from French oak (barriques). Large wooden barrels are also once again being used with greater frequency. The fact that Alto Adige's producers have been successful in making top-notch wines that are accepted throughout the world at the international level is confirmed by the many top ratings in the leading wine guides.







MARKETS: WHERE ALTO ADIGE WINE IS SOLD

Total exports as a percentage



- Alto Adige
- Rest of Italy
- Germany
- USA
- Switzerland and Austria
- Other

## Organization and Marketing

### STRENGTH IN UNITY

Alto Adige's wine industry is characterized by small-scale operations and versatility. Approximately five thousand individual operations with around ten thousand employees carry out commercial winegrowing. With the processing of the grapes and the marketing of the wines, there are primarily three forms of operation: winery cooperatives, private wineries, and the Independent Winegrowers. Associations representing all three branches work closely with each other and have joined to form the "Consortium Alto Adige Wines".

### COOPERATIVES

Today, the large majority of Alto Adige's wines (around 70%) are produced by the province's twelve cooperatives. In contrast to other regions, cooperatives in Alto Adige are today among the leaders in quality development. The first winery cooperative in Alto Adige/Südtirol was founded in 1893.

### WINE ESTATES

Quality and strict selection are also the foremost principle of Alto Adige's Association of Wine Estates, whose current 33 members produce around 25 percent of the province's annual total. Owners of these wineries are personally involved in both the vineyards and the winery in order to produce wines at an ambitious level of quality. They also press grapes from contract suppliers.

### INDEPENDENT WINEGROWERS

The province's newest wine association is the Alto Adige Association of Independent Winegrowers. Its 100 members have committed themselves to the "Château principle" and, in so doing, they create some of the most individual wines filled with character, although unfortunately only in small quantities (around five percent of the total of Alto Adige wines).

## Protected geographical indications

### ORIGIN GUARANTEED

PDO (Protected Designation of Origin) and DOC (controlled name of origin) stands for the controlled designation of origin of foodstuffs, in particular for quality wines from Italy. Since 1971, the cultivation, production, and marketing of wines with the denomination "Alto Adige" and "Lago di Caldaro" has been placed under strict legal protection. Also the areas of Santa Maddalena, Merano, Isarco Valley, Terlano and Val Venosta were defined. Today, EU wine regulations use the denomination protected designation of origin (PDO) while in Italy DOC is much more common. Alto Adige's wines with a typical geographical indication carry the Italian indication of origin IGT.

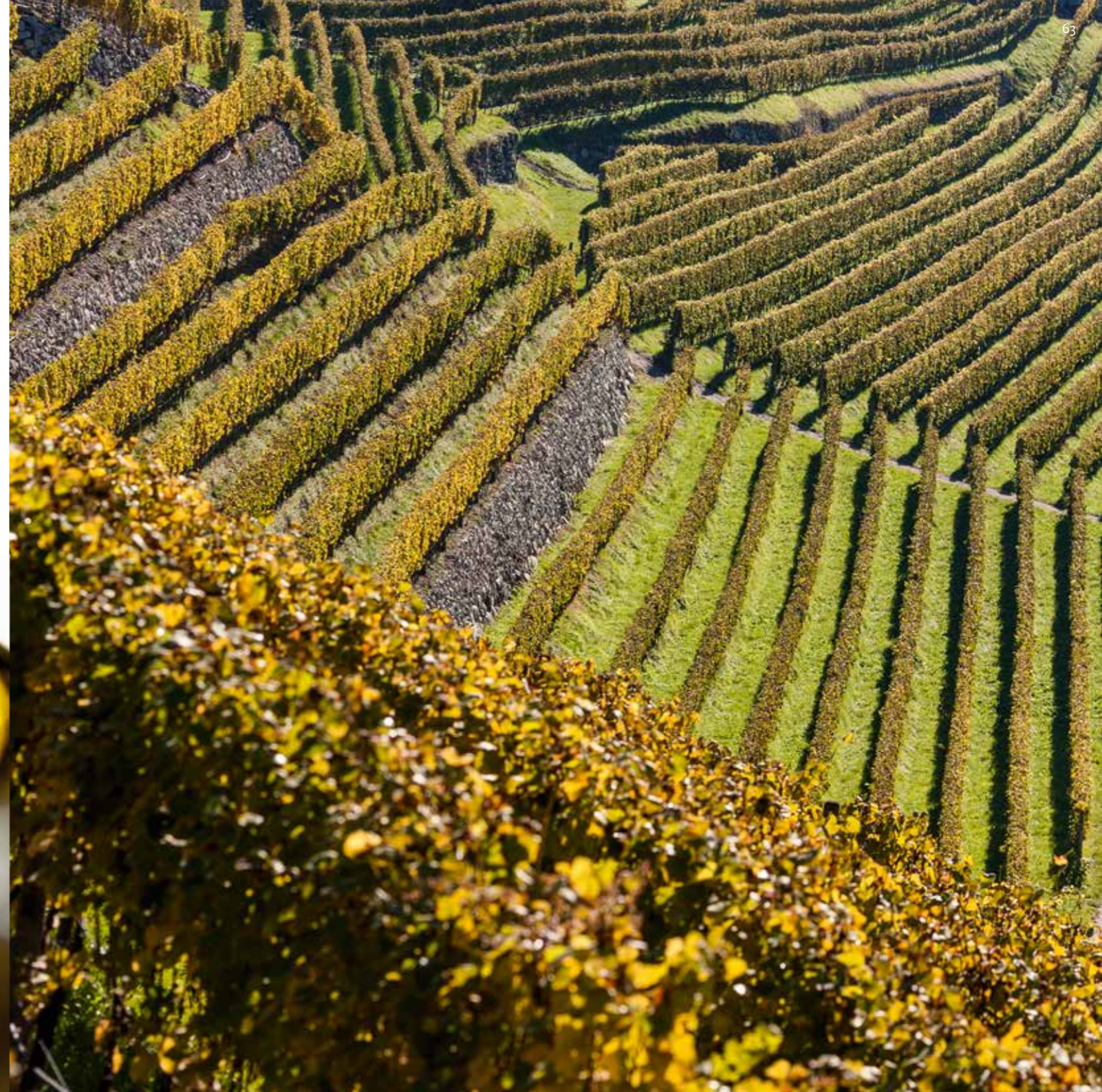
### GUARANTEED QUALITY

All of the wines from a DOC zone are subject to strict quality controls. Quality begins in the vineyard, where the maximum yields have been precisely established for each grape variety. In the producer regulations, the minimum values are defined for alcohol, acidity, sugar-free extract, and much more. Adherence to these regulations is regularly inspected through chemical/physical and sensory analyses.

### ALTO ADIGE HAS THE MOST DOC WINES IN ITALY

In Alto Adige/Südtirol, the philosophy of quality was implemented long ago. Today, more than 98 percent of all of the vineyard area in the province is under DOC protection. In that regard, Alto Adige stands alone at the peak of all of Italy.

*"Only if Alto Adige is on the inside can Alto Adige be on the outside." The Südtirol insignia on the capsule is the common identification of all Alto Adige DOC wines, guaranteeing their origin and quality.*



**In the Best Company**







“Alto Adige, or Alto, as I call it, is the first wine region I look for when I open the wine list at any Italian restaurant. Why? Simply put, I like my Kerner and Müller-Thurgau, my Schiava and Pinot Nero. The whites from this cool-climate alpine Northern Italy region are irresistibly aromatic, crisp and refreshing. The low-tannin reds are elegant and spicy at the same time. Both have immaculate acidity to boast and that’s what keeps me hooked.”

*Cynthia Sin-Yi Cheng, US-Wine Journalist*

## Wine Pairings

### FROM TAGLIATELLE TO TYROLEAN DUMPLINGS

In Alto Adige/Südtirol, the pleasures of the palate may be neatly divided in two: Rustic charm of tradition meets Mediterranean light-heartedness. These two sides of Alto Adige cuisine create delicious pairings with the region’s wines.

### TRADITIONAL AND ESTABLISHED

Whether in a classic country inn or down in the depths of a winery, the rural tradition of hospitality lives on. Classic Alto Adige specialties are served, like dumplings with speck or spinach, homemade sausage, and steaming hot pork ribs. The lean, refreshing house wine flows, Sylvaner or Müller-Thurgau, perhaps Schiava or Pinot Noir.

### MEDITERRANEAN AND REFINED

Alto Adige’s star chefs are increasingly presenting Italian-Mediterranean cuisine with Alto Adigean accents. Local products are prepared in a refined manner and combined with the finest ingredients. This leads to dishes such as ravioli with cheese from Alpine pastures and truffles, or filet of beef braised in Lagrein with polenta. These refined surroundings are the best place to enjoy Alto Adige wine. With a crisp, fresh sparkling wine, a complex, mineral-rich Terlan Cuvée, an elegant Pinot Noir, or a concentrated, meaty Merlot, every multi-course gourmet menu has its perfect accompaniment.

## Wine Events in Alto Adige/Südtirol

### Tasting of Wines from the Bassa Atesina

Sala civica, Ora  
Information: Castelfeder Tourist Office  
Phone +39 0471 810 231  
E-mail: [info@castelfeder.info](mailto:info@castelfeder.info)  
[www.castelfeder.info](http://www.castelfeder.info)

### Merano WineFestival

Kurhaus, Merano  
Information: Gourmet's International  
Phone +39 0473 210 011  
E-mail: [info@meranowinefestival.com](mailto:info@meranowinefestival.com)  
[www.meranowinefestival.com](http://www.meranowinefestival.com)

### Naturno Riesling Days

Information: Naturno Tourist Office  
Phone +39 0473 666 077  
E-mail: [riesling@naturno.it](mailto:riesling@naturno.it)  
[www.rieslingtage.com](http://www.rieslingtage.com)

### Alto Adige Pinot Noir Days

Egna  
Information: Castelfeder Tourist office  
Phone +39 0471 810231  
E-mail: [info@blauburgunder.it](mailto:info@blauburgunder.it)  
[www.blauburgunder.it](http://www.blauburgunder.it)

### San Lorenzo Wine Night Bolzano

Information: Tourist Board Bolzano  
Phone +39 0471 307 000  
E-mail: [info@bolzano-bozen.it](mailto:info@bolzano-bozen.it)  
[www.bolzano-bozen.it](http://www.bolzano-bozen.it)



### Spatium Pinot Blanc

Information: Appiano Tourist Office  
Tel. +39 0471 662 206  
[info@eppan.com](mailto:info@eppan.com)  
[www.spatium-pinotblanc.it](http://www.spatium-pinotblanc.it)

### Top of Vini Alto Adige/Südtirol Wein

Phone: +39 0471 978 528  
E-mail: [info@vinaltoadige.com](mailto:info@vinaltoadige.com)  
[www.vinaltoadige.com](http://www.vinaltoadige.com)

### Vino in Festa and Wine Cellar Night

Sixteen winegrowing towns along the Alto Adige Wine Route  
Information: Association Alto Adige Wine Road  
Phone +39 0471 860 659  
E-mail: [info@stradadelvino-altoadige.it](mailto:info@stradadelvino-altoadige.it)  
[www.stradadelvino-altoadige.it](http://www.stradadelvino-altoadige.it)

### Wine Culture Weeks

#### San Paolo

Information: Appiano Tourist Office  
Phone +39 0471 662 206  
E-mail: [info@appiano.com](mailto:info@appiano.com)  
[www.weinkulturwochen.com](http://www.weinkulturwochen.com)

### Wine Days at Caldaro

Market Square  
Information: [wein.kaltern.com](http://wein.kaltern.com)  
Phone +39 0471 965 410  
E-mail: [info@wein.kaltern.com](mailto:info@wein.kaltern.com)  
[www.wein.kaltern.com](http://www.wein.kaltern.com)

### Alto Adige Wine Summit

Phone: +39 0471 978528  
E-mail: [info@vinaltoadige.com](mailto:info@vinaltoadige.com)  
[www.winesummit.info](http://www.winesummit.info)



# Glossary

## **ALCOHOLIC FERMENTATION:**

The process in which grape juice becomes wine. It occurs through the transformation of sugar with the help of yeast into ethyl alcohol and carbon dioxide. Depending upon the vintage, the fermentation temperature, and the type of wine that is desired, the fermentation lasts from a few days to several weeks up to several months. With certain wines, the fermentation is intentionally stopped in order to preserve a certain amount of residual sugar.

## **AMERICAN GRAPE VARIETIES:**

Vines from North America. Certain American varieties have roots that are resistant to phylloxera, and some plants are also resistant to mildew. They were used in Europe by grafting European vines to American rootstock.

## **AUTOCHTHONOUS, INDIGENOUS:**

Originating in the area.

## **BARRIQUE:**

Small oak cask for aging wine with a capacity of 225 liters.

## **BLEND:**

See cuvée.

## **BORDEAUX VARIETIES:**

Grape varieties originating in the French region of Bordeaux, such as Sauvignon Blanc, Merlot, Cabernet Sauvignon, and Cabernet Franc.

## **BOUQUET:**

Totality of the aromas or scents of a wine.

## **BURGUNDY VARIETIES:**

Pinot grape varieties originating in the French region of Burgundy, such as Pinot Noir, Pinot Blanc, and Pinot Grigio.

## **CHEMICAL-PHYSICAL ANALYSIS:**

Analysis that is carried out by a state-accredited laboratory with which all of the parameters that are prescribed in the production regulations are tested, such as the alcohol, residual sugar, and acidity contents.

## **COMPLETELY FERMENTED:**

Dry wines whose residual sugar has been completely consumed by fermentation, that is, the natural sugar occurring in the juice has been completely transformed into alcohol.

## **COOL CLIMATE:**

strong continental influence, and thus warm days but rather cool nights.

## **CUVÉE:**

A wine made from the mixture of different grape varieties, vintages, or zones.

## **FINE YEAST:**

After fermentation, every wine has the yeast separated out. This procedure is.

## **HYBRID:**

The process of developing new grape varieties in order to emphasize positive properties (such as early maturity, resistance to fungi, etc.) by combining at least two grape varieties into one.

## **MEDITATION WINE:**

The name for full-bodied and generally sweet wines that can be paired with complex foods.

## **MÉTHODE CHAMPENOISE:**

production method of a sparkling wine with a secondary fermentation in the bottle.

## **MICROCLIMATE:**

A specific extremely small climate of just a few meters within a vineyard.

## **MINERAL-RICH:**

Flavor tone that originates from certain geological conditions such as limestone, granite, slate, marble, and volcanic rock.

## **PERGOLA:**

Traditional training method in which the grapevines are supported on a trellis and the shoots are tied high above the ground to form a canopy. In Alto Adige, this is common above all for Vernatsch (Schiava).

## **RESIDUAL SUGAR:**

The content of unfermented sugar in the finished wine which the yeast could no longer transform into alcohol and carbon dioxide during fermentation.

## **SENSORY TEST:**

Sensory quality text of a wine for appearance, smell, and taste.

## **SINGLE VARIETAL:**

Wine made from a single grape variety.

## **TANNIN:**

tannic acids in wine that originate from the grape seeds, skins, and stems.

## **TERROIR :**

The influence of climate, soil, and landscape on the wines of a particular vineyard area.





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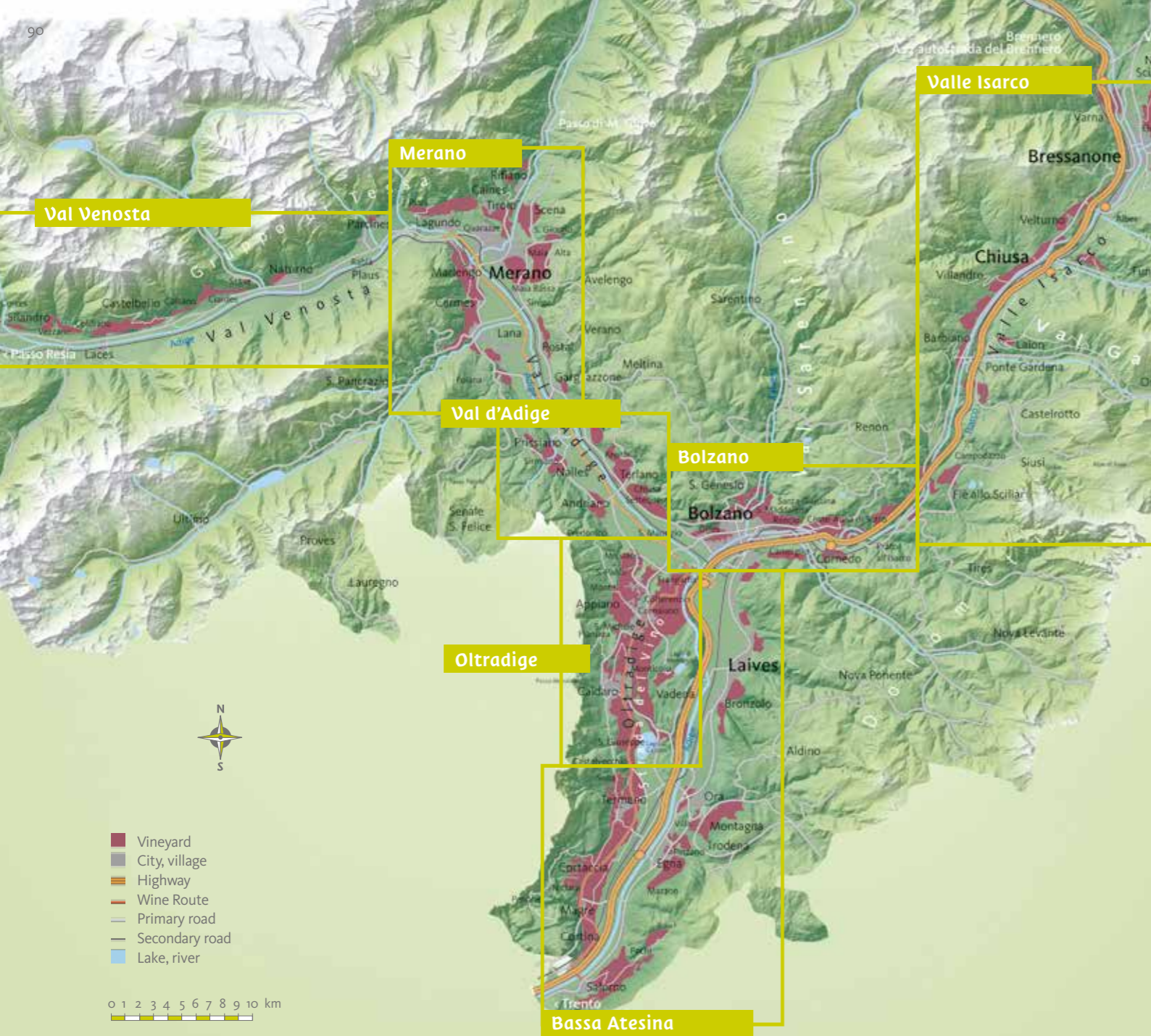
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