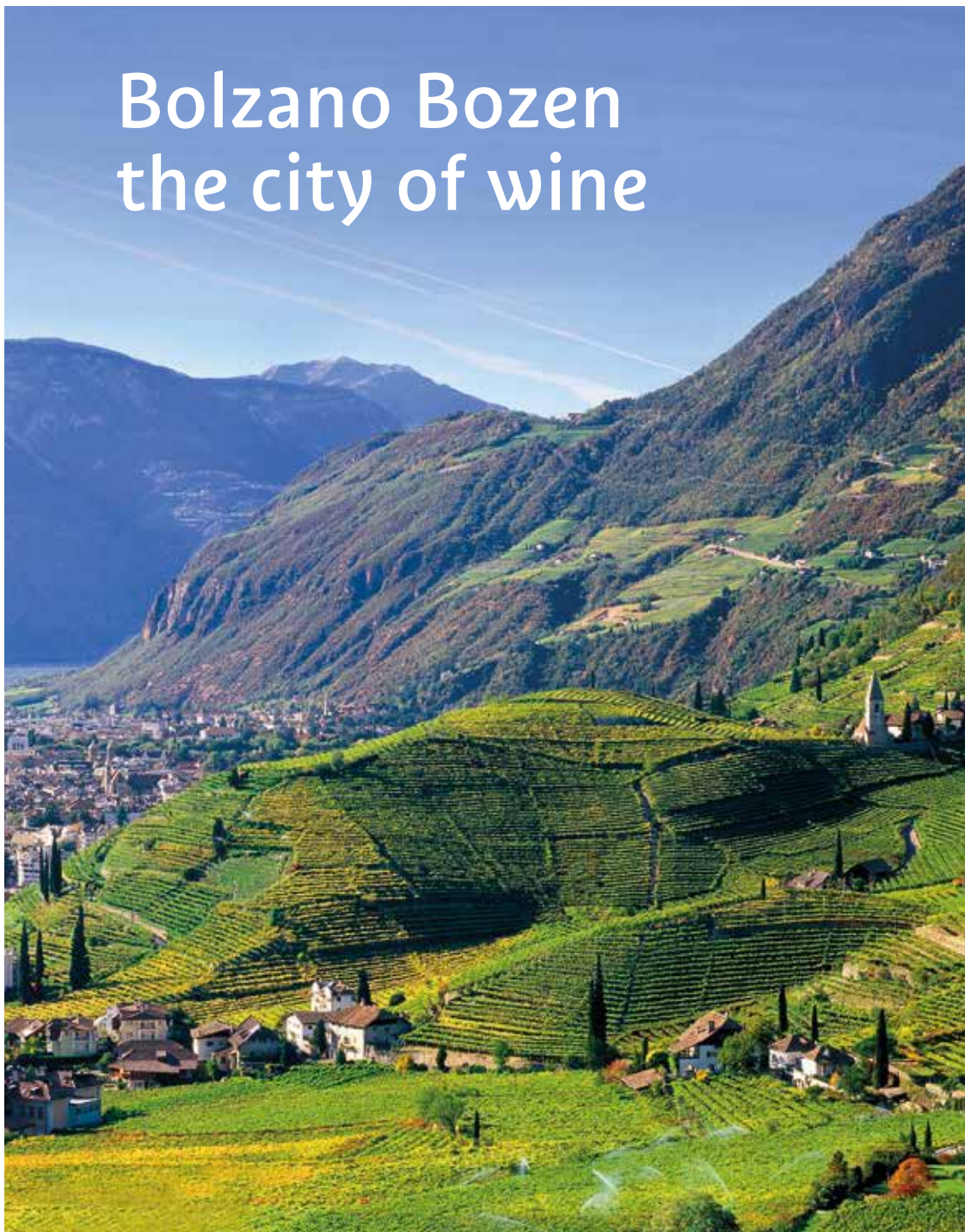


# Bolzano Bozen the city of wine





## Eins ist sicher: Wir fördern, was Bozen ausmacht.

Für uns als lokal verwurzelte Bank ist es eine Selbstverständlichkeit, sich für die Stadt und alles was sie bewegt, zu engagieren. Viel Vergnügen!

## Questo è sicuro: Sosteniamo la nostra città.

L'impegno della nostra banca è a favore della città di Bolzano. Apprezziamo la sua parte dinamica e creativa e ne promuoviamo le attività. Buon divertimento!

### DEAR VISITORS,

Bolzano constantly scores among the top cities with the best quality of life in the Bel Paese and is among three of the greenest in Italy. Yet another little-known achievement are its two indigenous vineyards which have brought it fame over the course of the centuries: the Schiava and the Lagrein. Proof of this are its 28 wineries. These predominantly family-run, innovative businesses are the proud ambassadors of one of the city's most important symbols: wine! Bolzano has been a trade hub between Italy and Europe for centuries. The capital of South Tyrol is a modern city with plenty of cultural events and is the heart of local viticulture, which has made South Tyrolean wine famous all over the globe.

Read on to find out more or rediscover this side of Bolzano, nestled in a basin surrounded by the Dolomites. Its position and geology contributed to carve out an exclusive niche in this sector. South Tyrolean wine is as old as time itself: official documents, stories, and anecdotes mention it and are backed by wooden casks found in 2002 in Bressanone/Brixen, which were used by Rhaetian vine dressers a good 2,500 years ago. Art found in a villa in San Paolo/Appiano, St.Pauls/Eppan from the fourth century AD depicting the practice of viticulture is testament to the Roman's wine-growing tradition in South Tyrol.

Castel Forte/Trostburg is above Ponte Gardena/Waidbruck (Valle Isarco/Eisacktal) and boasts the largest wine press in South Tyrol, and the Pfannenstielhof (Bolzano) is mentioned in 1561 for its farmstead and wine press. The grapes behind one of the region's most important wines are grown in Bolzano: indeed, the centre of the Lagrein's vineyards is in the old neighbourhood of Gries. Over the course of the centuries, the 'Muri Gries' Benedictine monks contributed to spreading both wine processing techniques as well as good wine itself with their pilgrimages and their writing.

The home of S. Maddalena is a hill in the Rencio/Rentsch area bordering Valle Isarco. It includes vineyards growing around Bolzano, where the Schiava varietal basks in the warmth of the sun, waiting to be turned into S. Maddalena wine. To the north of Bolzano lie the hills with the oldest vineyards. These are among the warmest and most exposed to direct sunlight in all South Tyrol and traditionally yield S. Maddalena. Its varietal is grown across 200 hectares representing 4% of the entire wine-growing area in South Tyrol. A traditional pergola system is used to grow the grapes: these are vertical rods supporting a horizontal arched structure with dangling wires which support the vines. The sumptuous pergolas and the steep hills make this landscape one to behold and characterise the S. Maddalena's traditional vineyards. The brochure also includes the new 'Bolzano, the city of wine' map featuring the 28 wineries and their vineyards. The map lists new routes to discover Bolzano on foot, by bus, or by bike. These are eight simple, family-friendly routes. The 28 wineries are open for (guided) tours and wine tastings. Experience Bolzano in all its beauty and learn about it from the tales of families who have been growing on this land for generations and have evolved with the city. These families have faced famines and wars, yet preserved and even enhanced the land which yields the wines behind our prestigious city's fame for centuries.

A toast to you: we hope you make the most of the city!

#### Tourism Board

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[info@bolzano-bozen.it](mailto:info@bolzano-bozen.it)  
[www.bolzano-bozen.it](http://www.bolzano-bozen.it)





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## LAGREIN

When you think of South Tyrol and red wine you automatically think of the Lagrein. The local grape varietal from Bolzano is genetically related to the Teroldego and Marzemino, growing nearby on very different calcareous soils. Bolzano's Lagrein is quite unique, and its composition is influenced by volcanic rocks rich in quartz and featuring metamorphic elements. The soil on which its varietal has been growing for centuries defines its typical features: it is a full-bodied wine with bold colours and its tannins are influenced by the warm and sunny climate of Bolzano's basin. These grapes ripen quite late and traditional pergolas, used to reduce insolation, are slowly being replaced by espaliers. A versatile wine, it can be used to make elegant Italian rosés, such as the Lagrein Kretzer, as well as full-bodied and well-balanced reds such as the Lagrein. The Lagrein was first officially mentioned more than six centuries ago. Since then, this varietal has perfectly adapted to the local micro-climate. The most famous Lagrein is produced in Gries, on one of the vaster sides of the Talvera river. Research and centuries-old passion contribute to the growth of vineyards and wineries, as the city wants to do them justice and enhance its precious heritage. You reap what you sow: the wine has been well received and awarded all over the world. Bolzano's pride and joy, it rounds off our Mitteleuropean soul and fully expresses our identity.

### HISTORY

The Lagrein's geographical provenance is still unclear. Lagara was a colony in Magna Graecia famous for its wines' quality. Its name is reminiscent of the 'Lagarina' valley. This vine is a genetic offspring of the Pinot Noir. One hypothesis is that it first sprung near Rovereto, and this would explain its link to its 'sibling', the Marzemino. Lagrein is quoted for the first time in 1097 in an edict legislating the grape harvest falling under the exclusive remit of the Gries monastery's monks. In 1370, an edict by Emperor Charles IV banned its consumption among military troops: it was considered too strong and replaced by a lighter wine. This may very well be the explanation behind the creation of the Lagrein Kretzer, a rose, while the Lagrein, a red, was reserved for nobles only - leading to popular upheavals.

### CLIMATE AND SOIL

Lagrein thrives on sandy, volcanic soils, alluvial sands with deep aquifers and high temperatures.

It seems Bolzano was made for this wine, as the city ticks all the boxes and is one of the hottest in Italy during summer. The temperatures and sandy soil (which are drenched by flash storms) enhance these hot, permeable, and well-aired terrains: the hallmarks of high-quality viticulture. The Benedictine monks of the Muri-Gries convent praised South Tyrolean wine for being the best in the world back in the 17th century. Three centuries before, Emperor Charles IV claimed it was the 'pesten Poczner' (Bolzano's best wine).

### CHARACTERISTICS

A full-bodied, well-balanced, and fruity label, the Lagrein is a grippy wine; however, this trait is tempered in the Lagrein Gries Riserva by lengthy ageing in wooden casks. Its alcoholic proof is approx. 13 - 13.5%, and the varietal can be turned into a Lagrein (red) or a Lagrein Kretzer (rose). In the past, the latter was more widespread than the red. It boasts an elegant and delicate profile with an intense after-aroma.



*The Abbazia di Muri-Gries and its centuries-old vineyards*

The South Tyrolean Lagrein has very specific traits: a bold ruby-red, a heady and spicy bouquet with hints of wild berries, cocoa, pepper, sweet spices, and autumn leaves.

A typical mountain wine, this flamboyant red is grippy and lingers on the palate as well as being smooth and mouth-filling.

### GOES WELL WITH...

Typical South Tyrolean dishes, namely meat and specifically game. Wash down the cuisine's intense flavours with this bold ruby-red wine - a match made in heaven. Its organoleptic properties make it the perfect pairing for meat as well as hearty food and elaborate spicy recipes. Perfect for washing down roast beef, duck breast, dishes with barbecue sauce, 'Knödel' (dumplings), lasagnas, roast lamb and pork, and spare ribs. Uncorked at lunch or dinner, it is also an excellent idea for starters. A complex wine, it stands out for its bold ruby-red colour and thoroughly refreshing taste. When poured, its bouquet fills the room. It features

polished tannins, and on the palate develops a lingering, lively, smooth and slightly savoury finish. The liquorice and pepper notes are rounded off by a hint of fruit.

## S. MADDALENA

S. Maddalena is Bolzano's local DOC red wine. The grapes have been grown since the Middle Ages on the rolling hills of the Maddalena, north-east of Bolzano's old city centre in the Rencio area. S. Maddalena is produced using Schiava varietals, sometimes with a drop of Lagrein, yielding refreshing and elegant wines. Simple and uncompromising, just like its winegrowers. An unassuming ambassador of Bolzano's viticulture, it is known all over the world.

### HISTORY

'Wines from Botzen' have always been praised, all the way back to official documents found in Medieval monasteries and the residences of nobility in southern Germany who owned most of the city's vineyards. The vineyards gradually gained more independence but, despite the change in circumstances, the Santa Maddalena wines were still considered valuable wines from 'southern Tyrol'. After a crisis overlapping the Great World Wars and the separation of South Tyrol from Austria, Santa Maddalena resumed production and consumers responded with a clear increase in sales. The 'Schuttkonsortium St. Magdalener' consortium was established in 1923 to protect this typical Bolzano product. Young winegrowers have contributed to its new image and improved its quality without ever forgetting its origins.

All wines produced with Schiava grapes from Bolzano can boast the name Santa Maddalena. However, the 'Classico' S. Maddalena is reserved for vineyards in the triangle outlined by the Talvera/Talfer river, the Isarco/Eisack River, and the Tondo mountain. The steep hills to the east of Bolzano boast among some of the oldest and sunniest vineyards in South Tyrol. The Santa Maddalena Consortium established a quality seal for the grapes grown across 200 hectares, equivalent to

only 4% of the entire wine-growing area in South Tyrol. Pergolas are still the preferred traditional wine-growing method. They are often located on steep terraces exposed to the sun and supported by stone walls. The landscape is testament to the heroic feat which growers face to take care of and harvest the grapes.

One of the most evocative pictures of the province are its pergolas: whatever the season, they add a touch of romantic nostalgia and flow across the landscape.

The lion's share (90%) of producers are small family businesses which produce and sell S. Maddalena wines. They dedicate their life to growing grapes and welcome guests with open arms to their winery to sample their products. Their aim is to preserve their traditions and identity as well as focusing on research and development to make their wines suitable for contemporary tastes. A good 2,000,000 bottles are produced every year.

### SOIL

S. Maddalena is grown at higher altitudes and its vineyards are ideally placed on compact soil featuring debris deposited on the terraces carved out by glaciers during the last Ice Age. The Schiava grows up on the hills in Bolzano's Rencio area, on sandy and gravelly soil, deposited tens of thousands of years ago during interglacial periods by



*The Santa Maddalena vineyards seen from the Colle*

rivers which flowed across the valleys. The soil is the result of the decomposition of quartz-porphry and the ancient metamorphic rocks. The grapes thrive in the valley along the Isarco riverbed on recent alluvial sediments. This hardy and flexible vine adds a different touch to any terrain it happens to grow on.

### CLIMATE

The S. Maddalena Schiava thrives on Bolzano's typical climate: the basin has hot summers, plenty of sunshine, and is windy. With 300 days of sunshine a year, these are the ideal conditions for winegrowing in South Tyrol. The hot and dry summer days alternated with breezy nights and the relatively dry winters guarantee a well-balanced, sweet and acidic profile typical of this elegant red wine.

### ORGANOLEPTIC CHARACTERISTICS

Colour: ruby-red to garnet, brick red as it ages;  
**Fragrance:** heady, a touch of violets and almonds, getting stronger as it ages;  
**Taste:** full-bodied and full-flavoured with a light aroma and smooth almond notes.  
**Served with:** typical Bolzano, South Tyrolean, and Mediterranean dishes. A light wine to drink with friends, served with a platter of Speck and cheese as well as for dinner with soup, canederli, and

roasts. Its freshness also makes it ideal for fish and light dishes.

When friends visit, this is the wine you want to toast to everyone's health.

Pour in a Borgogna glass to fully appreciate its bouquet. Simple and traditional: the go-to choice for all Bolzanini/Bozner.

### QUALITY SEAL

When purchasing a S. Maddalena wine, the quality seal and code are placed on every bottle to guarantee its provenance.

This brochure lists the 28 wineries on the 8 routes across Bolzano. They have made the city well-known all over the world for its passion and dedication to viticulture.



## ROUTES

### A THE LAGREIN PAR EXCELLENCE - GRIES SAN MAURIZIO/MORITZING

Explore the Gries and Fago neighbourhoods and the Lungo Talvera promenade on your bike. Discover the Lagrein's traditional vineyards just off the Talvera river. Start from San Maurizio

and Gries and head to the vineyards in the old city centre. The route consists mostly of cycle paths and calm roads.

Wineries:

1	Cantina Bolzano	D2
2	Reyter	D3
3	Muri-Gries	D4
4	Schmid Oberrautner	D4
6	Egger-Ramer	D4
8	Rottensteiner	C5

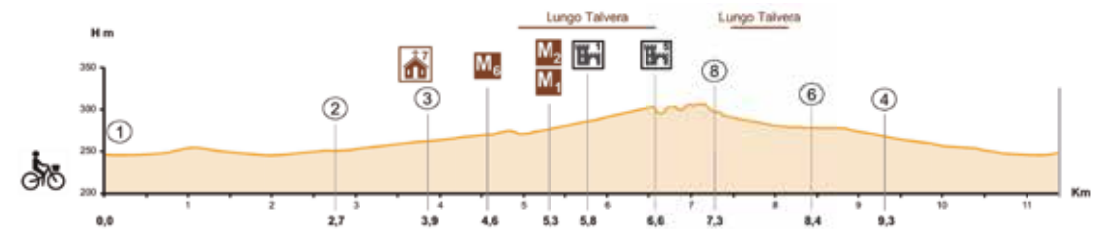
**Highlights:** Muri Gries Benedictine Abbey, the City Museum, South Tyrol Museum of Archaeology, Permanent exhibition within the Monument to Victory, Sant'Antonio castle

**Route:** by bike

**Length:** 11.5 km

**Elevation gain:** 100 m

**Duration (no breaks):** 1 h



### B THE LAGREIN AND S. MADDALENA/ST. MAGDALENER

Take a stroll along the Sant'Osvaldo path and Lungo Talvera promenade, built at the end of the 19th century. The walk boasts countless scenic outposts over the old city centre and its

vineyards. Explore the valley and the Lagrein's vineyards and traipse up the hills of the S. Maddalena Classico.

Wineries:

9	R. Malojer - Gummerhof	D5
12	Messnerhof	C5
14	Eberlehof	D6
15	Kandlerhof	D6
16	Plonerhof	D6
17	Trogerhof	D6
19	Fliederhof	D7

**Highlights:** Sant'Antonio castle and Santa Maddalena church

**Route:** on foot

**Length:** 7.1 km

**Elevation gain:** 270 m

**Duration (no breaks):** 2.5 h



## C OVERLOOKING THE CITY OF WINE

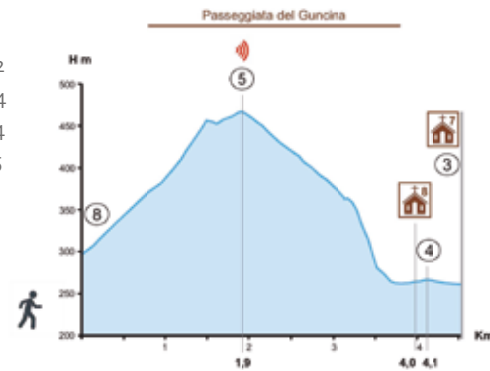
The route mostly follows the Guntschna path historical route which was built at the end of the 19th century. Start from the Rottensteiner winery and continue on path no. 5 coasting the Fago brook. The climb will take you towards the route proper. Shortly before reaching Castel Guntschna next to a cross, hop off path no. 5

### Wineries:

3 Muri-Gries	D2
4 Schmid Oberrautner	D4
5 Streckler	C4
8 Rottensteiner	C5

**Highlights:** Gries church and Muri Gries Benedictine Abbey  
**Route:** on foot  
**Length:** 4,5 km  
**Elevation gain:** 170 m  
**Duration:** 1,5 h

and walk by a pedestrian crossing on the road to S. Genesio/Jenesien, cross it and descend to the Gries church on the historical part of the walk. You can either stick to the serpentine route or take the steep mule track on the cobblestone path of Via Cologna/Glanigerweg, signposted as path no. 9.



## D THE S. MADDALENA CLASSICO

This route is set among rolling hills, the landscape shaped in the past by glaciers and the Rivellone brook. The route is a succession of steep countryside paths, cutting through Schiava and S. Maddalena Classico pergola

### Wineries:

14 Eberlehof	D6
15 Kandlerhof	D6
16 Plonerhof	D6
17 Trogerhof	D6
18 Tenuta Obermoser	D7
19 Fliederhof	D7
20 Untermoserhof	D7
21 Glöggelhof	D7
23 Zundlhof	D7
24 Griesbauer	D7

vineyards. A warren of steep streets and paths bordered by stone walls, this network has been connecting the vineyards and the historical wineries of S. Maddalena for centuries.

**Highlights:** S. Maddalena church and S. Lorenzo/Hl. Laurentius church  
**Route:** on foot  
**Length:** 3,5 km  
**Elevation gain:** 170 m  
**Duration:** 1 h



## E THE VINEYARDS ALONG THE ISARCO RIVER CYCLE PATHS

The route is made of predominantly flat bike paths. It coasts long stretches of the Isarco river, connects the Aslago/Haslach and Piani/Bozner Boden neighbourhood to then continue coasting

the S. Maddalena Classico vineyards until the village of Cardano/Kardaun. A brief detour is possible mid-route: a demanding climb towards the Colle/Kohlern with 100 m elevation gain.

### Wineries:

7 Thurnhof	F5
11 Nusserhof	E6
22 Pfannenstielhof	E7
28 Mayr-Unterganzner	E8
13 Pranzegg (option for hikers)	E6

**Route:** by bike  
**Length:** 8 km  
**Elevation gain:** 130 m  
**Duration (no breaks):** 1 h



## F THE TALVERA'S WINERIES

A walk to the north of Bolzano's old city centre along the Lungo Talvera promenade. Boasting a generous view over the Lagrein vineyards, ancient castles and Medieval churches, the walk stretches all the way to the entrance of Val Sarentino. From S. Antonio castle, climb up

the hill ('collina di S. Pietro') and prepare for a final burst of energy during the last, steep stretch, which will be rewarded by a wonderful view! The top of the hill also serves as a small outdoor museum consisting of varied, typical South Tyrolean fences.

### Wineries:

6 Egger-Ramer	D4
8 Rottensteiner	C5
9 R. Malojer - Gummerhof	D5
10 Heinrichshof	C5
12 Messnerhof	C5

**Highlights:** Mareccio/Maretsch castle and S. Antonio castle  
**Route:** on foot  
**Length:** 6,5 km  
**Elevation gain:** 100 m  
**Duration:** 1,5 h





**G THE VALLE ISARCO VINEYARDS - LESS DEMANDING ROUTE**

At the foot of the Santa Giustina hills lies the Rencio and the S. Maddalena Classico vineyards. From here, follow signposted path 5A. Walk along old countryside paths which connect the old farmsteads and vineyards in the

lower part of Valle Isarco. Before reaching the Ebner farmstead, a detour awaits. The circuit descends to the starting point which will lead you back to the alleys seen before.

**Wineries:**

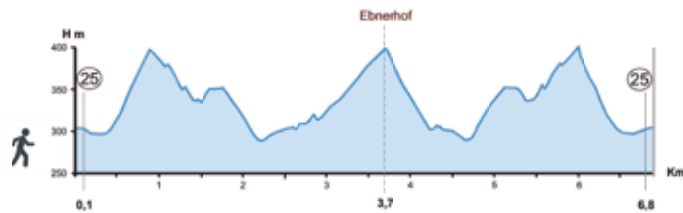
**25 Larcherhof** ..... E7

**Route:** on foot

**Length:** 7.2 km

**Elevation gain:** 310 m

**Duration:** 2 h



**H A LONG WALK IN VALLE ISARCO - DEMANDING ROUTE**

Stick to route G, beyond the Ebner farmstead, and continue on path 5A. Climb up the side of the valley, cutting across forests and vineyards growing on these ancient terraces formed by glaciers, as though they had simply been left hanging from the dark, rocky, volcanic cliffs. Once you have reached Laste Alte/Oberplatten, take path 31 to the west. This path follows the valley's side and coats vineyards, orchards, forests, and rocky walls. Upon reaching the crossroads, descend on the asphalt road of Costa di Sopra/Oberlaitach until you merge with

the road from Signato heading back to Bolzano. Walk past the Costa di Sopra vineyards featuring breathtaking views over the city and the S. Maddalena hills. To the east, the Dolomites - specifically the Catinaccio/Rosengarten - offer another stunning view. Just before S. Giustina, the asphalt road joins path 5 which will take you past the Locker winery. The establishment has built an elevated structure boasting a beautiful view. Path 5 continues its descent until the starting point in the Rencio.

**Wineries:**

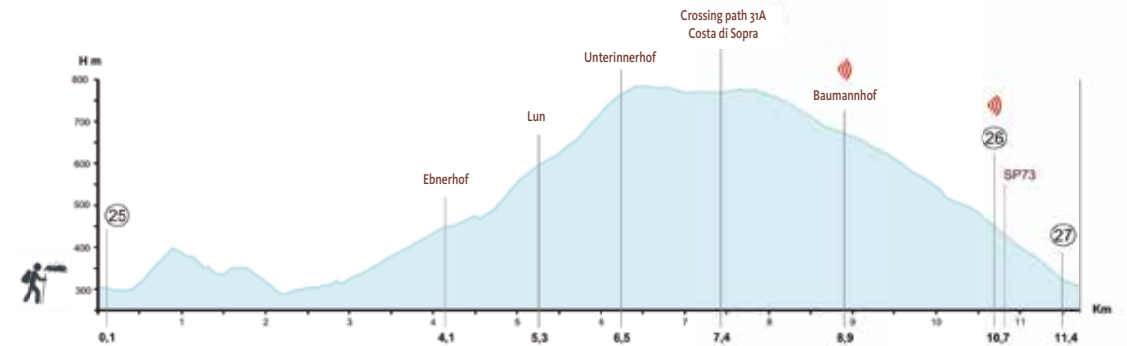
**25 Larcherhof** ..... E7  
**26 Locker** ..... D8  
**27 Ansitz Waldgries** ..... D7

**Route:** on foot

**Length:** 13.2 km

**Elevation gain:** 650 m

**Duration:** 4 h







## KELLEREI BOZEN / CANTINA BOLZANO

Headquarters and winery

Established in 2001

Neighbourhood: San Maurizio, Bolzano

Oenologist: Stephan Filippi since 1988



1

Discovering Bolzano and its wines would not be complete without visiting the winery's brand-new headquarters: a symbolic marriage of traditions and evolution. It is one of the largest wineries as well as having one of the best organised and competitive managements in the city. A green building where wine is produced, put on display, and tasted. Back in 1908, 30 local farmers established a wine cooperative in the Gries neighbourhood. They were soon joined by a further 18 winegrowers from the hill of Santa Maddalena. Today, 224 families collaborate to produce high-quality, traditional wine.

The new winery was designed by the Dell'Agnolo-Kelderer architect studio. It leverages the soil's gradient to maximise gravity-flow winemaking; as no pumps are used, this also results in considerable energy savings. It is the first building with a CasaClimaWine certification. Cutting-edge technology supports the members' work and guarantees outstanding wine, as can be seen by the countless awards given to the winery's numerous labels. In other words, do not miss out on the winery to truly understand the value wine has in our city.

The Lagrein palette of the winery includes Riserva, Selezione, Collezione and Classici lines. The Lagrein Riserva Taber was first awarded the 'Tre Bicchieri' in 1995, while the 2020 edition saw the 2017 vintage win the coveted prize. The Taber received the highest accolade by the tasters of the most authoritative wine guide in Italy. It is the first South Tyrolean wine to reach this achievement. The S. Maddalena grapes ripen on the hills of the same name between 250 and 500 m a.s.l. and are then turned into wine following the centuries-old tradition of the S. Maddalena Classico. It is a perfect pairing for many South Tyrolean and Italian meals. The Alto Adige S. Maddalena Classico DOC Huck am Bach 2018 was awarded two points in the 'Three Glasses' system.

**Total production:** 3,200,000 bottles/year

Lagrein 520,000 bottles/year

S. Maddalena 715,000 bottles/year

**Vineyards:** 340 hectares

### Wine:

Riserva, Selezione, Collezione, Dessert and Classici

All white and red wine varieties in South Tyrol. Fresh, fruity and lively white wines; noble, complex, and full-bodied red wines.

### Store:

Vinarius Wineshop, from Monday to Saturday between 9:30 and 18:30

### Kellerei Bozen - Cantina Bolzano

Via San Maurizio 36, 39100 Bolzano

Tel. +39 0471 270909

info@kellerei-bozen.com

www.kellerei-bozen.com

Bus: 10A, get off next to the winery



## REYTER

Winery and estate

Established in 1988

Neighbourhood: Gries, Bolzano

Winegrower: Christoph Unterhofer



2

One of the most recent wine estates in the city, it is surrounded by vineyards that make up the 'Lagrein island' in the Gries neighbourhood. The Unterhofer family has always been passionate about wine and has focused on organic viticulture since 1996. A limited, yet ever-so precious yield, these bottles are difficult to find other than at the winery. A precious half hectare in the heart of the Lagrein's vineyards.

The Lagrein Rahm is made from the 80-year-old vineyards growing on alluvial sandy porphyry soil with gravelly sediments. Both pergolas and espaliers are used, and the vines are grown according to rigorous, certified green techniques. This wine is a swirl of cocoa, dark chocolate and ripened, macerated elderberry which on the palate surprises for its enticing raspberry, liquorice and dark cherry notes enveloped by grippy tannins.

The Lakrez' deep salmon colour is slightly darker than a traditional rosé. The bouquet yields a lingering scent of berries and a dash of liquorice. On the palate it develops a pleasant and aromatic acidity with a good structure and a lingering fruity finish.

**Total production:** 13,000/15,000 bottles/year

Lagrein 3,000/4,000 bottles

Lagrein rosé 2,000 bottles Schiava 6,000 bottles

**Vineyards:** 3 hectares

### Wine:

Lagrein

Lakrez

Pierrot

Schiava

Rahm

### Store:

The new winery will open for tastings in autumn 2020. Currently only booked tours are accepted.

### reyter

di Christoph Unterhofer

Via Eisenkeller 14/b, 39100 Bolzano

Tel. +39 333 3207811, +39 0471 271368

info@reyter.it

www.ryter.it

Bus: 10A, get off after Piazza Gries/Grieser Platz





### MURI-GRIES

Estate, winery, convent  
 Established in 1845  
 Neighbourhood: Gries, Bolzano  
 Oenologist: Christian Werth



In 1845, a group of Benedictine monks from Muri in Switzerland arrived in Gries, on Bolzano's outskirts. They bought the abbey off the canons of the order of Saint Augustine as well as their centuries-old winemaking activity. This gave rise to a marriage of convent, winery and vineyards which continues to this very day. The Muri-Gries winery boasts outstanding products which have shaped Bolzano and its success in everything wine. The 'Abtei Muri' wines have been produced exclusively with the yield of the estate's most treasured vineyards since 1989.

The Lagrein Muri Gries reflects the abbey's history and represents its pride and joy. An assertive and unmistakable wine, elegant yet rustic. The Santa Maddalena is always made from the grapes of its traditional vineyard in Bolzano. It boasts ruby-red and garnet hues, a full-bodied and harmonious wine if there ever was one.

**Total production:** 650,000 bottles/year  
 Lagrein 258,000 bottles  
 S. Maddalena 35,000 bottles

**Vineyards:** 60 hectares, 2/3 belonging to the estate

#### Wine:

Weingarten Klosteranger  
 Abtei Muri  
 Muri Gries

#### Store:

from Monday to Friday between 8:00 and 12:00 and 14:00 and 18:00

#### Muri-Gries Winery Estate Abbey

Piazza Gries 21, 39100 Bolzano  
 Tel. +39 0471 282287  
 info@muri-gries.com  
 www.muri-gries.com

Bus: 10A, 201, 132, get off at the church of Gries



### SCHMID OBERRAUTNER

Winery and estate  
 Established in 1363  
 Neighbourhood: Gries, Bolzano  
 Oenologist: Florian Schmid



Via Fago/Fagenstrasse is one of the city's original outer ring roads developing from Piazza Gries and in the past it included some of the most important Lagrein vineyards. The Schmid Oberrautner estate can be found on this street, making tastings into an art over the course of the decades in this neighbourhood. A good 21 generations of winegrowers have worked in these halls, and the estate still preserves its original charm. The wines age in old wooden casks and new stainless-steel tanks in underground cellars two levels below the street's surface. The winery truly is a symbol of this neighbourhood.

The Lagrein ferments naturally within wooden casks. The wine's acidity is reduced via organic reduction methods and it ages in wooden casks. A garnet red with a delicate bouquet reminiscent of violets and freshly baked bread, with a well-rounded and pleasant texture. The Lagrein Kretzer won the 'Tasting Lagrein Award' in 2019 for the best rosé Lagrein.

The S. Maddalena is grown in their own vineyards at 480 - 600 metres a.s.l on porphyry and gravelly soil. A ruby-red wine with pronounced violet and almond notes and a well-rounded and delicate taste.

**Total production:** 80,000 bottles/year

Lagrein 40,000 bottles  
 S. Maddalena 10,000 bottles

**Vineyards:** 9 hectares

#### Wine:

S. Maddalena  
 Lagrein  
 Cabernet  
 Merlot Chardonnay  
 Pinot Bianco  
 Lagrein Kretzer rosé  
 Premium: Pinot Nero 'Villa Schmid', Lagrein Riserva, Lagrein 'Villa Schmid'

#### Store:

from Monday to Friday between 10:00 and 12:00 and 14:00 and 18:00;  
 Saturdays bookings only.  
 From June 2020 the beautiful holiday farm will accept bookings.

#### Schmid Oberrautner

Via Michael Pacher 3, 39100 Bolzano  
 Tel. +39 0471 281440  
 info@schmid.bz  
 www.schmid.bz

Bus: 1, get off at Via M. Pacher in front of the newsagent,  
 from here 2 min. on foot



WEINGUT  
STREKKER**STREKKER**

Winery and farmstead  
Established in 2019  
Neighbourhood: Gries, Bolzano  
Oenologist: Stefan Veit



The youngest winery in the municipality of Bolzano, this establishment is located on one of the most beautiful walks in the city: the Guncina. The 2019 harvest was the first one ever as the 'Strekker farmstead'. However, they are not new to the game: generations of winegrowers before them were members of the winery Bolzano/Bozen cooperative. They always tinkered in their small wine store, the 'Vinzig' (German for 'tiny') and those experiments pushed the young Veit family to bring their two Bolzano wines and their unmistakable style to a larger audience. All we can do now is wait with bated breath for the first bottle sporting their new label. Their wines need a teeny bit more time compared to others. The vineyards face the southwest and the terrain's 50% incline turn viticulture here into a heroic feat. The casks are located in the cellar awaiting bottling.

The Lagrein grown in these conditions needs 12 months to age in the traditional 700 L oak casks. It stands out for its grippy and acid mouth-feel. A deep garnet with tobacco, chocolate, and berry notes.

The S. Maddalena is a breath of fresh air, a full-bodied and harmonious bold red wine. It ages in oak casks for eight months.

**Total production:** 4,000 bottles/year

Lagrein 1,500 bottles

S. Maddalena 1,500 bottles

**Vineyards:** 3,5 hectares

**Wine:**

Vernatsch/Schiava

Lagrein

Cabernet

Goldmuskateller

Chardonnay

Rosenmuskateller

**Store:**

From Friday to Saturday between March and June, and between the end of August and the end of October at the Vinzig wine store from 11:00 until sunset, wine sold by appointment only (+39 348 4964951).

**Strekker**

Via Cologna 13, 39100 Bolzano

Tel. +39 348 4964951

veitstefan@hotmail.com

www.strekker.it

Bus: 156 or on foot to the end of the Guncina walk; at the main road you will see Via Cologna just 10 m to the left which will take you to your destination

EGGER  
RAMER  
- SUD  
TIROL  
ITALIA**EGGER-RAMER**

Winery and estate  
Established in 1880  
Neighbourhood: Gries, Bolzano  
Oenologist: Peter Egger-Ramer



The Egger-Ramer farmstead is located in Gries below the Guncina mountain. It was established in 1880 by Anton Egger-Ramer and for more than 100 years has been making some of the most well-known Lagrein wines in the city. Four generations have already developed different varieties and wines as well as growing fruit and vegetables. Most of their vineyards are located in the heart of Gries and to the south, near San Maurizio. The underground cellar is still the original and, year after year, the family skilfully manages to squeeze the oak casks in these confined spaces. The Egger-Ramer family stands out for its three different Lagreins and its 'Classico' line was recognised as the best Lagrein in 2018. After its harvest, the wine ages for up to 18 months in barrique casks. Its typical ruby-red colour and smooth, full-bodied flavour with dominant notes of blackberries, cherries, and sweet violets wins everyone over.

The Lagrein Egger-Ramer is part and parcel of these vineyards and vines. Its pronounced taste has not changed over the years, and the wine stands out for its high quality, resulting from the company's R&D efforts. The core of the estate is the marriage between traditions and technology. The ruby-red S. Maddalena is grown on the hill of the same name. It has a smooth and fruity texture with Bolzano's typical 'red' colour.

**Total production:** 120,000 bottles/year

**Vineyards:** 10 hectares

**Wine:**

Pinot Blanc

Moscato Giallo

Gewürztraminer

Lagrein Kretzer (rosé)

Schiava Gentile

Lagrein Gries

Reisegger St. Magdalener Classico

Kristan Riserva Lagrein Gries

**Store:**

from Monday to Friday between 8:30 and 12:30 and 14:30 and 18:30, Saturdays between 10:00 and 13:00, guided tours by appointment

**Egger-Ramer**

Via Guncina 5, 39100 Bolzano

Tel. +39 0471 280541

info@egger-ramer.com

www.egger-ramer.com

Bus: 1, get off at Via Cadorna and walk for 3 minutes





## THURNHOF

Estate and winery  
Established in approx. 1860  
Neighbourhood: Oltrisarco, Bolzano  
Oenologist: Andreas Berger



The Thurnhof estate is nestled among the houses at the foot of the Virgolo/Virgl. This sunny area to the south was the go-to choice for locals wanting to relax or spend some time below Castel Weinegg. The existence of the estate is documented as far back as 1175. Despite the damage caused by bombs during the war in this part of the city, the estate was partially rebuilt, thus preserving its farm-like and family-run origins when it comes to management and production. A haven of traditions surrounded by an ever more modern city, its vineyards have never changed. The Thurnhof is this neighbourhood's pride and joy.

The Lagrein Thurnhof Riserva is made exclusively with grapes growing around the estate and represent the quintessence of these vineyards. The grapes are all carefully selected and only the best ones make the cut. It is a fruity wine with strong blackberry and raspberry notes, and the most refined palates will also catch a hint of violets. Its S. Maddalena is harvested from Bolzano's traditional vineyard. A light and delicate wine, its aroma is a swirl of roses, cherries, strawberries, and almonds; a grippy wine with just a hint of acidity.

**Total production:** 25,000 bottles/year

Lagrein 8,000 bottles

S. Maddalena 4,000 bottles

**Vineyards:** 4 Hektar

### Wine:

Linea Thurnhof

Lagrein Merlau

Lagrein Riserva

St. Magdalener

### Store:

from Monday to Friday between 8:30 and 19:00, Saturdays between 8:00 and 13:00.

Guided tours of the estate can be booked by phone or email.

### Thurnhof

Via Castel Flavon 7, 39100 Bolzano

Tel. +39 0471 285446

info@thurnhof.com

www.thurnhof.com

Bus: 7A and 7B, get off at Via S. Gertrude (in front of the field arena) and walk for 200 m to the other side of the track and field arena below the mountain



## ROTTENSTEINER

### HANS ROTTENSTEINER

Winery  
Established in 1956  
Neighbourhood: Gries, Bolzano  
Oenologist: Hannes Rottensteiner



The Rottensteiners are among South Tyrol's oldest wine-growing families. Their name itself is a homage to the local red rock in this area, the porphyry. The Rottensteiner winery is one of the largest and best organised in the city. The city itself influenced the winery's production evolution as, in the past, the establishment was located on the outskirts of Gries. Over the years, the residential area grew around and annexed it, and yet it still manages to preserve the typical traits of an agricultural holding. From the very start, the winery did not only produce wine from the grapes grown across its 12 hectares, but also integrated the grapes from other 60 local growers. The company focuses on the typical traits of its wine varietals, thus enhancing Bolzano's local wines. Five farmsteads are key to the company's success, and each has its own special story: these are the Reiterhof, Hofmannhof, Kristplonerhof, Premstallerhof, Köfelehof.

The Lagrein 'Select' is the result of three vineyards in the centre of the Gries neighbourhood and their vines are more than 30 years old. It boasts mesmerising notes of violets, cherries, chocolate, liquorice, berries and, as it matures, tobacco. The fruity and smooth taste of the 'Select' is rounded off by using French barrique to develop sweet, enveloping tannins.

The S. Maddalena Classico Vigna Premstallerhof is always produced in its traditional vineyard in Bolzano. This wine's special composition - 93% Schiava and 7% Lagrein - delivers elegant, pronounced, and fruity notes. Its cherry and violet notes come to the surface, with a light, bitter almond finish. It can be paired with nearly all dishes, from starters to mains, fish and meat (lean and red).

**Total production:** 450,000 bottles/year

Lagrein 30%, S. Maddalena 15%

**Vineyards:** 90 hectares, 12 of which belong to the estate

### Wine:

Cuvée

Classic

Cru

Select

Passito lines

### Store:

From Monday to Friday between 8:00 and 12:00 and between 14:00 and 18:00. Saturdays between 9:00 and 12:00

### Hans Rottensteiner

Via Sarentino 1, 39100 Bolzano

Tel. +39 0471 282015

info@rottensteiner.wine

www.rottensteiner.wine

Bus: 1, get off at the end of Via Cadorna





### MALOJER GUMMERHOF

Winery and estate  
Wine bar with local cuisine  
Established in 1480  
Neighbourhood: Villa, Bolzano  
Oenologist: Urban Malojer



The Gummerhof was mentioned officially for the first time in 1480. The winegrowing estate is just a stone's throw from the Portici/Lauben in the heart of Bolzano in the Villa neighbourhood. Back in the day there were as many as 7 estates in the area. Today, the Malojer Gummerhof is a symbolic bastion of the city of wine. In 1880, Joseph Trafojer bought the estate where he would build a winery and distillery; these would be managed by his son, Joseph Trafojer Junior, until 1925. At the time, the Gummerhof was the official provider of the Court of Vienna. At the end of the 40s, son-in-law Rudol Malojer bought the estate and winery and grew the company. To increase the number of varieties, Malojer purchased grapes from other growers, too. From the '80s onwards, the winery has been managed by Alfred and his wife Elisabeth, together with their son Urban and his wife Helena. The wine store is in the courtyard and is the meeting point for all the city to taste wines as well as local cuisine.

The Gries Lagrein, South Tyrol's typical wine, is ruby-red and features a pronounced bouquet. It is the perfect pairing for hearty food thanks to its strong bouquet and its full-flavoured and smooth texture.

The winery's S. Maddalena Classico comes from the Loamer farmstead on the traditional Santa Maddalena hill and its red varietal vineyards: these yield a full-bodied, harmonious and light wine with ruby-red and garnet hues.

**Total production:** 100,000 bottles/year  
Lagrein 25,000 bottles, S. Maddalena 35,000 bottles  
**Vineyards:** 6 hectares belonging to the estate

#### Wine:

Red: Merlot, Pinot Nero, Schiava, Lagrein, St. Magdalener, Cabernet, Cuvée CAB/LAG Bautzanum Riserva  
White: Müller Thurgau, Sylvaner, Chardonnay, Pinot Bianco, Pinot Grigio, Sauvignon, Gewürztraminer, Alto Adige Bianco Cuvée Bautzanum

#### Store:

from Monday to Wednesday between 8:00 and 13:00 and between 14:30 and 22:00, Thursdays and Fridays between 8:00 and 13:00 and 14:30 and 23:00, Saturdays between 8:00 and 13:00, closed on Saturday evenings and Sundays. The restaurant is closed at lunchtime.

#### Malojer Gummerhof

Via Weggenstein 36, 39100 Bolzano  
Tel. +39 0471 972885  
info@malojer.it, www.malojer.it

Bus: 15, get off at Via S. Osvaldo; the winery is in the city centre and can be reached on foot (approx. 10 minutes)



### HEINRICHSHOF

Winery and estate  
Established in 1902  
Neighbourhood: Villa, Bolzano  
Oenologist: Heiner Jr. Oberrauch



The Heinrichshof is one of the oldest wineries in Bolzano. Their vineyards grow on blessed soil as, apparently, Henry of Treviso (Blessed Rigo) was born approximately around 1250 on the Heinrichshof and worked as a youth in the estate's vineyards. He is the patron saint of Bolzano, and the parish is dedicated to him. In 2003, Georg Oberrauch took over and integrated cutting-edge winemaking technology in the winery thus supporting the production of fine wine. Today, the aim is to pursue exclusively organic and biodynamic viticulture.

Word has it that the Lagrein truly shines if grown in the vineyards of Villa in Bolzano. In other words, the Heinrichshof's Lagrein: a dark red wine boasting fruity notes with a floral hint, a refined taste and lingering finish on the palate.

Their elegant S. Maddalena grows on the sunny southwest hills right behind the estate. A bright cherry red, a fruity wine ideal for every occasion.

**Total production:** 20,000 bottles/year  
Lagrein 6,000 bottles  
S. Maddalena 6,000 bottles

**Vineyards:** 2 hectares

#### Wine:

S. Maddalena  
Lagrein  
Lagrein Riserva  
Cabernet Sauvignon,  
Cabernet Sauvignon Riserva  
Moscato Giallo

#### Store:

sold by appointment only (see contacts below)

#### Heinrichshof

Via Beato Arrigo 30, 39100 Bolzano  
Tel. +39 335 215595  
info@kellerei-heinrichshof.it  
www.kellerei-heinrichshof.it

Bus: 15, get off at Via Beato Arrigo, then 100 m on foot





### NUSSERHOF

Winery and estate  
Established in 1788  
Neighbourhood: Piani di Bolzano  
Oenologist: Heinrich Mayr



Josef Mayr-Nusser (Bolzano, 27 December 1910 - Erlangen, 24 February 1945) did not swear fealty to Hitler and paid for it with his life. Resistance has always been part of the Mayr family's DNA. After the war, they decided to defend the Nusserhof farmstead, the family residence since 1788, from growing urbanisation. It was subjected to expropriation six times during fascism and eight times more recently by the Autonomous Province of Bolzano. Located in Bolzano's artisanal and industrial area, today the Nusserhof (a listed building thanks to the uncle's beatification in 2017) is a green and environmental estate which has made of biodiversity its hallmark since 1994. It also represents a haven for musicians and artists. The local Lagrein and Blatterle varieties are grown on sunny and wind-blown alluvial soil rich in porphyry and dolomia. Heinrich Mayr may be a man of few words and a luddite, but this oenologist's wines win everyone over.

The Lagrein Nusserhof has been winning countless awards over the years for its robust yet elegant presence. The Lagrein Riserva is their pride and joy: 40 days in contact with the grapes' skin and then 30 months in wooden casks.

Grown in the traditional S. Maddalena vineyards to the north of the city in Leitach on the Trautmannhof farmstead, the varietal yields a small quantity of red wine. The wine is dedicated to Heinrich's wife, Elda, and complements the product range of this historical estate. Its ruby-red colour can become as dark as a Pinot Noir. It ages in a cask for more than 2 years and a half.

**Total production:** 16,000 bottles/year

Lagrein 8,000 bottles, Lagrein Kretzer 2,000 bottles,  
Elda 2,000 bottles, Blatterle 2,000 bottles, Teroldego 1,000 bottles

**Vineyards:** 4 hectares

#### Wine:

Lagrein Riserva  
Lagrein Kretzer  
Elda  
Teroldego  
Blatterle

#### Store:

sold by prior appointment only

#### Nusserhof

Via Mayr Nusser 72, 39100 Bolzano  
Tel. +39 335 6207558  
mayr-nusser@rolmail.net

Bus: 6, get off at the Campiglio bridge coming from the artisanal zone to the right next to the bicycle path



### Messnerhof

Weingut . Azienda vinicola . Winery



### MESSNERHOF

Winery and estate  
Established around 1800  
Neighbourhood: San Pietro/Dodiciville  
Oenologist: Bernhard Pichler



The first documented wine-making activity in Bolzano is more than 2,500 years ago.

The 'Messnerhof' farmstead has been a family-run business for over a century and is one of the oldest estates in San Pietro. This is the only winery on this side of the mountain and boasts among the most beautiful views. The young winemaker at the head of the business has fulfilled his childhood dream: managing and overseeing each step of the wine-making process, from the placement of the vines to the bottling of the wine. After making wine from a small number of grapes, 2003 represented a watershed moment: the 'Messnerhof' winery came to life.

In 2019, oenologist Bernhard Pichler renovated his winery by digging below his land and creating a modern jewel just a stone's throw from Bolzano's city centre.

The Lagrein grapes grow in Bolzano's historical area in the Gries neighbourhood just a stone's throw from the estate. During fermentation, the ripe grapes undergo maceration for 14 days. The wine is then aged for 18 months in oak casks.

Their S. Maddalena was harvested from S. Pietro, located in the traditional S. Maddalena vineyards which grow on a steep hill facing the southwest - making viticulture here quite challenging. The soil is rich in minerals, lending a lingering mineral finish to the wine and contributing to its longevity. The older vines can be as old as 80. The wine is produced by ageing in stainless steel tanks.

**Total production:** 18,000 bottles/year

Lagrein 6,000 bottles  
S. Maddalena 4,000 bottles

**Vineyards:** 2.7 hectares

#### Wine:

S. Maddalena Classico  
Lagrein Riserva  
Belleus IGT  
Sauvignon  
Gewürztraminer

#### Store:

phone before coming by from Monday to Friday;  
booked tours only

#### Messnerhof

Winery  
Via San Pietro 7, 39100 Bolzano  
Tel. +39 0471 977162, +39 339 4732612  
info@messnerhof.net  
www.messnerhof.net

Bus: 12, get off at Via S. Antonio and walk uphill for 400 m to San Pietro church





**PRANZEGG**

The Gojer Family

Neighbourhood: Colle, Bolzano

Biodynamic wine

Total production: 20,000 bottles/year

booked visits only

Tel. +39 328 4591961

www.pranzegg.com



Weingut  
**EBERLEHOF**

**EBERLEHOF**

Winery and estate

Established in 1312

Neighbourhood: Rencio, Bolzano

Oenologist: Tomas & Christian Zisser



The Eberlehof is located in the centre of the traditional S. Maddalena vineyards next to Bolzano, and was documented as being a wine estate already back in 1312. It has belonged to the same family since 1668 and their coat of arms, depicting a scythe and a plough, is to be seen around the property. Their S. Maddalena Classico grows on the rolling hills of S. Maddalena, making viticulture at the Eberlehof somewhat of a centuries-old tradition, and the Zisser family pays special attention to the Classico within its wine range. The steep hills make viticulture a challenge, and all grapes are harvested by hand. The ancient vineyards include mixed varietals which are processed naturally by dedicated and passionate growers. Today, the estate also includes holiday apartments to give guests the opportunity of really enjoying life on a winery.

The ruby-red Lagrein and its purple hues is a mesmerising swirl of violet, berry, and mature cherry notes. This grippy wine stands out for its full-bodied harmonious profile. The ruby-red S. Maddalena boasts violet and almond notes and a fruity aroma reminiscent of cherries and red berries. On the palate, it develops an elegant, well-rounded and well-flavoured mouth-feel.

**Total production:** 27,000 - 31,000 bottles/year

Lagrein 7,000 bottles

S. Maddalena 20,000 bottles

**Vineyards:** 3 hectares

**Wine:**

Alto Adige S. Maddalena Classico

Alto Adige Lagrein Riserva

Alto Adige Merlot Selection

Alto Adige Lagrein-Merlot 'Mabon'

White Wine Blaterle

**Store:**

only booked sales and guided tours

**Tenuta Eberlehof, Fam. Zisser**

Santa Maddalena di Sotto 26, 39100 Bolzano

Tel. +39 0471 981918

info@weingut-eberlehof.it

www.weingut-eberlehof.it

Bus: 8, get off at via Brennero and walk uphill for 500 m





### KANDLERHOF

Winery and estate  
Established in 1278  
Neighbourhood: Rencio, Bolzano  
Oenologist: Hannes Spornberger



This traditional winery was already known to most people in 1278 as the 'Dornhof' farmstead under the hand of Frederici Dorn. Today's name is a homage to one of its owners: Josef Anton Schloter-pöck who, back in 1777, was known as 'Kandler' (tin welder).

At the end of the 60s, Gregor Spornberger started bottling wine for the first time; to a certain extent, Gregor was a precursor of both mechanical and practical innovation. He worked hard to make the farmstead what it is today. Currently his son Martin and Irene Spornberger and their son Hannes manage the estate. The estate has been in the hands of the same family for 200 consecutive years: the Province of South Tyrol awarded it the title of 'listed farmstead' in 1993.

Their Lagrein, the city's local vine, is grown exclusively on pergolas. Their vineyards yield more elegant and lighter wines. A good 20% ages in barrique casks (225 L) and tonneaux (500 L). Their S. Maddalena Classico is one of the traditional wines with local pedigree and this fruity wine truly embodies the unmistakable traits of this land. The vineyards are carefully harvested by hand; the yield per hectare is smaller compared to others - approx. 9,500 kg - yet this guarantees a better grape quality.

**Total production:** 20,000 bottles/year

Lagrein 4,500 bottles

S. Maddalena 10,000 bottles

**Vineyards:** 2 hectares

#### Wine:

S. Maddalena Classico

Lagrein

Sauvignon

Firsi

Merlot

#### Store:

from Monday to Sunday, appointment required

#### Kandlerhof

Santa Maddalena di Sotto 30, 39100 Bolzano

Tel. +39 0471 97303

info@kandlerhof.it

www.kandlerhof.it

Bus: 8, get off at Via Brennero and then 500 m uphill.

The winery is located in front of the small church



### PLONERHOF

Winery and estate  
Established in approx. 1300  
Neighbourhood: Rencio, Bolzano  
Oenologist: Leo Geier



The Plonerhof estate is located in Santa Maddalena and was first established in the 13th century, while its winery is located in the heart of Bolzano. It was first called 'Ploner auf Prazöll', as Prazöll was the original name of the Santa Maddalena neighbourhood. The estate is among the most renowned and oldest: the art of winemaking has been perfected and handed down from one generation to the next. The grapes are processed manually by the expert hands of winegrowers to control every step in detail. No herbicides nor pesticides are used, which yields a biological wine free from chemical additives. The past is ever-present in this rare wine, as the vineyards are more than 70 years old - and nobody knows how long the vines will live on for, making every bottle a unique specimen.

The Lagralena is a stunning example of South Tyrolean Lagrein. The vines' ideal position yields a fruity aroma and an elegance which is difficult to find in other wines. Its deep red with violet hues makes it stand out from the crowd. Its taste and aroma are a wave of red berries and cherries accompanied by a faint, pleasant hint of wood.

The Plonerhof's St. Maddalena Classico has one dominant trait: it is a mature wine! The S. Maddalena hill is a famous symbol of this unique wine. The grapes here grow better on ancient Schiava vines which lend this unparalleled wine a unique component. Schiava boasts a floral freshness and is a breath of fresh summer air which together with the traditional addition of approx. 10% Lagrein (Lagralena) elevates it even more.

**Total production:** 10,000/year

Lagrein 8,000 bottles

S. Maddalena 1,000 bottle

**Vineyards:** 2.5 hectares

#### Wine:

S. Maddalena Classico

S. Maddalena Classico 'Alte Rebe'

IGT Mitterberg Weißgold

Lagrein 'Lagralena' Riserva

#### Store:

from Monday to Friday between 9:00 and 12:00 and 14:00 and 19:30 and by appointment

**Plonerhof, The Simon Geier Family**

Santa Maddalena di Sotto 29, 39100 Bolzano

Tel. +39 0471 975559

info@weingut-plonerhof.com

www.weingut-plonerhof.com

Bus: 8, get off at Via Brennero and the 500 m uphill





### TROGERHOF

Winery and estate  
Established in approx. the 12th century  
Neighbourhood: Rencio, Bolzano  
Oenologist: Josef Staffler



The Trogerhof estate is right on the top of the S. Maddalena hill at the foot of the Renon/Ritten. While its establishment is uncertain, the farmstead has always been mentioned since S. Maddalena's characteristic church was built in 1295. One generation after the next oversaw the winegrowing - the feat of heroes, as the steep location makes for challenging conditions. So much so that the harvest must be transported via a cable car built in 1950. This estate is different from the others as it exclusively produces Santa Maddalena. The hill is exposed to the sun on all its sides and boasts a unique view over Bolzano and the Catinaccio massif.

The S. Maddalena Classico DOC by Pepi Staffler boasts a ruby-red colour and is a smooth and fruity wine with notes of wild berries, cherries, violets, and almonds. The pergolas face the south and enjoy a warm breeze on the hill at 250 - 350 m above sea level.

**Total production:** 40,000 bottles/year  
S. Maddalena. 40,000 bottles

**Vineyards:** 3 hectares

**Wine:**  
S. Maddalena

**Store:**  
from Monday to Friday between 8:00 and 15:00 and by appointment

**Trogerhof**  
Santa Maddalena di Sotto 27, 39100 Bolzano  
Tel. +39 0471 977685  
info@trogerhof.it  
www.trogerhof.it

Bus: 8, get off at Via Brennero and walk uphill for 500 m



### OBERMOSER

Winery  
Established in 1890  
Neighbourhood: Rencio, Bolzano  
Winegrower: Thomas Rottensteiner



The great-great-grandfather bought this estate in 1890. From that moment on, it has been passed down to each successive son to produce Bolzano's two local wines. Thomas Rottensteiner took over in 2012 and has worked tirelessly to improve the wine. On top of that, together with other young winegrowers working on the hill, he is trying to improve the wine's positioning and distinctive traits. The wine is deeply rooted in history and aged in traditional Tyrolean wooden casks.

This dark red Lagrein sways you over for its pleasant taste of berries and features sour cherry and autumn leaves notes, and a smooth texture with a lightly bitter finish. Over the past few years, the estate has also been making a vintage Lagrein which is easy to drink and stands out for its fruity notes. This Lagrein is a favourite among connoisseurs as its distinctive properties develop when drunk 3 or 4 years after its harvest.

The S. Maddalena is made using different Schiava varietals and Includes different percentages of Lagrein - up to 5%. It is their 'classico' par excellence. This wine's aroma is a swirl of sour cherries, wild berries and violets; it is easy to drink, in other words a well-balanced and refreshing wine with polished tannins and a typical bitter almond finish.

**Total production:** 32,000 bottles/year  
Lagrein 13,000 bottles  
S. Maddalena. 15,000 bottles

**Vineyards:** 3.9 hectares

**Wine:**  
S. Maddalena Classico  
Nobilis S. Maddalena  
Lagrein  
Grafenleiten Lagrein Riserva  
Sauvignon Blanc

**Store:**  
open every day (booking required). Parking space for cars and small coaches; guided tours max. 15 people, Tel. +39 335 6887019

**Obermoser**  
Santa Maddalena di Sotto, 35, 39100 Bolzano  
Tel. +39 0471 325827, +39 335 6887019  
info@obermoser.wine  
www.obermoser.wine

Bus: 8, get off at Rencio and walk 500 m on foot uphill





## Fliederhof

### FLIEDERHOF

Winery and estate  
Established in 1930  
Neighbourhood: S. Maddalena, Bolzano  
Oenologist: Martin Ramoser



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The Ramoser family has been growing wine since 1930 on the charming S. Maddalena hill. Its vineyards, which are grown and harvested naturally, face the south and 60% of them are located on a steep incline, yielding a traditional and harmonious wine.

Today, winegrower Stefan Ramoser, together with his wife Astrid and son Martin - the family oenologist - works on growing vineyards in a natural way to yield high-quality wines. Their dedication, care, and passion result in wine with a distinctive fruity and complex nature that can be served for the most different occasions and which can be tasted at the winery.

A Lagrein whose aroma and taste, somehow, embody the soil and weather. The small Lagrein grape yields a distinctive and intense colour and boasts a smooth texture and polished tannins. The wine is aged in large casks and French oak barriques to infuse that typical spiced and complex taste. The S. Maddalena Classico's fruity note and freshness is vaguely reminiscent of the Borgognona, made with Schiava grapes, and thrives on the Santa Maddalena hill. This vineyard-designated wine is a refined choice with fruity notes which surprises for its complexity and pleasant texture.

**Total production:** 225,000 bottles/year

Lagrein 13,000 bottles  
S. Maddalena 10,000 bottles

**Vineyards:** 3 hectares of morainic and muddy debris, river gravel, sand and quartz-porphry

#### Wine:

S. Maddalena Classico  
S. Maddalena Gran Marie DOC  
Lagrein DOC  
Lagrein Riserva  
Moscato Giallo Peperum

#### Store:

from Monday to Friday between 9:00 and 12:00 and between 13:00 and 18:00, closed on Saturdays, Sundays and public holidays

#### Fliederhof

Santa Maddalena di Sotto 33, 39100 Bolzano  
Tel. +39 0471 979048  
fliederhof@rolmail.net  
www.fliederhof.it

Bus: 8, get off at Via Brennero, then on foot for 500 m



### UNTERMOSERHOF

Winery and estate  
Established in 1630  
Neighbourhood: Rencio, Bolzano  
Oenologist: Georg & Florian Ramoser



20

Both father and son, Georg and Florian Ramoser, oversee the estate located on the picturesque S. Maddalena hill. The Ramosers have been making wine since 1630 on the four hectares surrounding the estate. Their Schiava takes centre stage, while the Lagrein is the result of the family's hard work and passion. The manual labour on these steep hills and the variety of vines is demanding and requires attention to detail to achieve a maximum yield of a green harvest started decades ago. The dry and warm climate, boasting more than 300 days of sunshine a year, yields the best harvest on this hill.

Their Lagrein is a fruity wine with a smooth texture and is easy to drink. Their vintage Lagrein is the result of the young vineyards' vine. The wine ferments in stainless steel tanks and is then aged in large oak casks for approximately seven months.

Their S. Maddalena is a fresh, fruity wine. A versatile companion, easy to digest but with its own complex nature. The wine is composed of 95% Schiava and 5% Lagrein. The vines grow on porphyry soil, light and pebbly with remnants of glacial moraines. Alcoholic fermentation occurs in steel tanks and the wines are then aged for six months in large oak casks.

**Total production:** 35,000 - 40,000 bottles/year

Lagrein 15,000 bottles  
S. Maddalena 15,000 bottles

**Vineyards:** 4 hectares

#### Wine:

Lagrein, Lagrein Rosé, Lagrein Riserva,  
St. Magdalener, St. Magdalener Hub,  
Chardonnay Moraine  
Merlot Riserva

#### Store:

from Monday to Friday between 8:30 and 12:00 and 14:00 and 18:00,  
Saturdays between 8:30 and 12:00

**Untermoserhof**, The Georg Ramoser Family  
Santa Maddalena di Sotto 36, 39100 Bolzano  
Tel. +39 0471 975481  
untermoserhof@rolmail.net  
www.untermoserhof.com

Bus: 8, get off at Rencio and then 400 m uphill





### GLÖGGLHOF

Winery and estate  
Established in 1300  
Neighbourhood: Rencio, Bolzano  
Oenologist: Franz Gojer



The Glögglhof winery is a small family-run business in the heart of the S. Maddalena vineyards. The Gojer family produces interesting wines from local Schiava and Lagrein vineyards as well as Pinot Bianco, Sauvignon and Kerner. Its central location and history lend strength to its vineyards' individuality, identity and character. The wines carry the young oenologist's distinctive signature. Together with other young oenologists from S. Maddalena, he is looking for new ways to produce wine.

The Lagrein Riserva made by the Gojer family is the result of the best vineyards in Gries, S. Maddalena and the Piani di Bolzano, giving an elegant complexity to the wines.

S. Maddalena boasts an ideal position, featuring a warm, Mediterranean climate which brings the Schiava features to the fore and is incredibly enticing: all this contributes to making this outstanding wine unique. The S. Maddalena produced from the Rondell vine follows the Borgogna model: the 'Rondell' is only grown on the best plot of lands with the oldest vineyards. This S. Maddalena is a marriage of power and elegance to the extent it is reminiscent of a Pinot Noir.

**Total production:** 60,000 bottles/year

Lagrein 13,000 bottles  
S. Maddalena 22,000 bottles

**Vineyards:** 8.5 hectares

#### Wine:

St. Magdalener Vigna Rondell  
St. Magdalener Classico  
Lagrein Riserva  
Lagrein Granat

#### Store:

book your appointment from Monday to Friday

#### Franz Gojer Glögglhof

Via Rivellone 1, 39100 Bolzano  
Tel. +39 0471 978775  
info@gojer.it  
www.gojer.it

Bus: 8, get off at Rencio and then walk 50 m towards the hill



### PFANNENSTIELHOF

Winery and estate  
Established in 1561  
Neighbourhood: Rencio, Bolzano  
Oenologist: Johannes Pfeifer



The estate has been in the hands of the Pfeifers since 1816; today, the family's eighth generation and their two beautiful daughters take care of it. The farmstead is first mentioned in 1561 as an estate with a press, something which was reflected in its German name, 'Hof mit Torggl'. A life dedicated to only two local vines: the Lagrein and the Schiava. In 2019, oenologist and owner Johannes Pfeifer won the lifetime achievement award for the 'Annver St. Magdalener Classico 2017'. The wine was considered 'a special, excellent wine which is a point of reference for the entire region.' This proud family puts their heart into viticulture, and while the famous oenologist's daughters may well be still young, they have already decided to follow in their father's footsteps.

The Lagrein vom Boden ('Boden' can mean soil in German) owes its name to its warm and layered gravelly and sandy soil. The soil is alluvial as it grows in proximity to the Isarco river, which results in a smooth and well-rounded wine. The grapes are grown on pergolas.

Its S. Maddalena is always produced in its original vineyard in Bolzano. A fresh and fruity wine pleasant to drink for everyone while still being complex, pronounced, and slightly spiced. It has been awarded numerous times: in 2009 it became the first Schiava to receive the 'Three Glasses' from the Gambero Rosso. The matron of the house offers it with a dish of home-made dumplings and veal goulash.

**Total production:** 45,000 bottles/year

Lagrein 20,000 bottles  
S. Maddalena. 25,000 bottles

**Vineyards:** 4 hectares

#### Wine:

St. Magdalener Classico Annver  
St. Magdalener Classico  
Lagrein Rosé  
Lagrein vom Boden  
Lagrein Riserva

#### Store:

wine sold at the winery  
Tel. +39 0471 970884, +39 339 1644258

#### Pfannenstielhof

Via Pfannenstiel 9, 39100 Bolzano  
Tel. +39 0471 970884, +39 339 1644258  
info@pfannenstielhof.it  
www.pfannenstielhof.it

Bus: 1, get off at Via Pfannenstiel, walk for 500 m, walk below the railway underpass. Follow the yellow signs to the 'Pfannenstielhof' to reach the winery



## Zundlhof

Weingut Tenuta

### ZUNDLHOF

Winery and holiday farmstead  
Established in 1975  
Neighbourhood: Rencio, Bolzano  
Oenologist: Helmuth Ramoser



This estate, which was turned into a holiday farmhouse in the '70s, is located in the flat part of the Rencio neighbourhood, just 1.5 km from Bolzano's old city centre. The Ramosers inherited the land where they built a holiday farmhouse and grow their vineyards. Nestled in a green alcove, you may spot the occasional goose guarding the vineyards. The family makes Lagrein and Santa Maddalena Classico. The name 'Zundlhof' goes back to 1584 and the name of the original family, the Zunell, which then become Zuanel and Zunele. It became the Zundlhof in 1828 when ancestor Anton Egger Zundl purchased the property.

Their Lagrein is a powerful yet elegant wine with a rustic feel, while their S. Maddalena is always produced in its original vineyard in Bolzano. It boasts ruby-red and garnet hues. It is a full-bodied and harmonious wine with cherry notes.

**Total production:** 10,000 bottles/year

Lagrein 2,000 bottles  
S. Maddalena. 5,000 bottles

**Vineyards:** 3.5 hectares

#### Wine:

S. Maddalena classico  
Cabernet Sauvignon  
Merlot  
Lagrein  
Pinot Noir  
Pinot Blanc

#### Store:

every day, appointments only

#### Zundlhof

Via Rencio 48b, 39100 Bolzano  
Tel. +39 0471 978702  
www.zundlhof.it

Bus: 8, get off at Rencio, then at the back of the Magdalnerhof, walk another 50 m



WEINGUT

## Griesbauerhof

### GRIESBAUERHOF

Winery, estate and inn (seasonal)  
Established in 1785  
Neighbourhood: Rencio, Bolzano  
Oenologist: Lukas Mumelter



On the Rencio's main road at the foot of the S. Maddalena lies the Griesbauerhof farmstead established in 1785. From the top of a small hill, to the west of the city, it overlooks all of Bolzano. The estate is run by Georg and Margareth Mumelter. Their passion and respect for nature mark everything they do and, since 2018, they have been working with their son Lukas making wine and continuing the family's winemaking tradition. Michael, the eldest son, opened a small inn in the winery's courtyard: 'FreiRaum mumi'. This is where he prepares hand-baked goods and people can taste the Griesbauerhof's wines as well as those of his South Tyrolean friends and international wines. A company steeped in history with a contemporary flair - take Margareth's passion for tomatoes, for example. She grows 30 different specimens on the farmstead which are regularly celebrated during the tomato festival organised every year on the first Monday of August. On this day, Michelin chefs create refined tomato-based meals at the farmstead.

Their Lagrein is a bold ruby-red reflecting the colour of its grapes. This wine strikes the right balance between intensity and complexity of fruity scents and blackberry and tertiary leather notes. It is a harmonious, fresh wine with polished tannins and a lingering finish.

S. Maddalena is a dry red which stands out for its bright red colour and pronounced cherry aromas, an almond finish and its fresh and light hint of acidity. On the palate, it is full-bodied and boasts elegant tannins. The most drunk wine in the inn which will win you over for its elegance.

**Total production:** 35,000 bottles/year

Lagrein 13,000 bottles, S. Maddalena 12,000 bottles

**Vineyards:** 4 hectares

#### Wine:

Pinot Bianco, Pinot Grigio, Merlot Rosé, St. Magdalener Classico, 'Isarcus' St. Magdalener Classico, Lagrein, Lagrein Riserva, 'Spitz' Merlot, Cabernet Sauvignon Riserva and 'Perflabilis', their new top wine based on Lagrein

#### Store:

open all year round; 'FreiRaum mumi' wine bar open between May and end of October from Monday to Friday from 16:00 onwards

**Griesbauerhof**, Georg Mumelter

Rencio 66, 39100 Bolzano  
Tel. +39 0471 973090  
info@griesbauerhof.it  
www.griesbauerhof.it

Bus: 8, get off at Rencio; the estate is 100 m to the right





### LARCHERHOF

Winery and estate  
Established in 1893  
Neighbourhood: Rencio, Bolzano  
Oenologist: Hans Jochen Spögler



The Larcherhof farmstead is an ancient estate. Resting at the foot of the S. Maddalena hill, it was built in the 14th century and has been in the hands of the Egger-Spögler family since 1893. However, the family has been making its own wine only since 2008. The estate boasts Lagrein vineyards which are a century old and S. Maddalena vineyards which are more than 75 years old. Just a 'few' bottles which fully embody the pronounced and lively notes yielded by this ancient tradition. The Larcherhof winery is the family's pride and joy, and they have been producing wine in the original structure dating back to 1700. The original winery is breathtakingly beautiful, so much so it is still used for weddings, celebrations, and tastings.

The Larcherhof's Lagrein strikes a balance between past and present, as it is made using both older and younger vines which enhance its berry and violet notes. This full-bodied and grippy wine boasts a pleasant bouquet. It ages for 4 months in oak casks, while the Riserva ages for 12 months in tonneaux.

The ruby-red S. Maddalena is made with 75-year-old Schiava grapes (Piccola, Grossa, Gentile, Grigia) and boasts a fruity taste with a fresh and flowery aroma. The taste is rounded off with a hint of Lagrein, no more than 5%.

**Total production:** 45,000 bottles/year  
Lagrein 25,000 bottles  
Lagrein Kretzer Rosé 7,000 bottles  
Lagrein Riserva Riveaun 4,000 bottles  
S. Maddalena 6,000 bottles

**Vineyards:** 4.5 hectares

**Wine:**  
Lagrein DOC

**Store:**  
from Monday to Saturday between 8:00 and 19:00,  
on Sundays and public holidays by appointment only,  
phone +39 340 6721183

**Larcherhof**  
Fam. Spögler  
Via Rencio 82, 39100 Bolzano  
info@weingut-larcherhof.eu  
www.weingut-larcherhof.eu

Bus: 8, get off at Costa di Sotto/Unterlaitach



### WEINGUT LOACKER

Winery and estate  
Established in 1979  
Neighbourhood: S. Giustina, Bolzano  
Oenologist: Hayo Loacker



When we think of Loacker, the first thing we think of are wafers. Just above Bolzano, the Loacker estate was established in 1979 in light of the company's knowledge on food and its love for the region. Today, their wines - even Tuscan labels - are recognised for their uniqueness and their organic growing methods. In the 70s, Loacker was a pioneering and far-sighted company when it came to viticulture due to their biodynamic wines which also boast homoeopathic properties. They won the 'Best Lagrein' award in 2015/2016 with their 'Gran Lareyn' and the Magdalener 'Morit' won them the Falstaff award in 2017. In the future, they want to offer unique experiences in their estates and awaken the consumer's emotions. In 2016 they renovated their tasting parlour, the 'Skywine Pavilion', which offers biodynamic wines as well as a breathtaking view over the entirety of the Bolzano basin.

The 'Gran Lareyn' Lagrein is ruby-red with violet hues. A fruity aroma with pronounced wild berries, eucalyptus, violet, spices, and vanilla notes, this wine also features an intense hint of acidity and polished tannins.

Their 'Morit' S. Maddalena is a ruby-red wine with violet hues. An intense, fruity aroma awash with hints of cherries, strawberries, and wild berries and green pepper and pepper notes. Just the right touch of acidity, light and elegant tannins, a final and harmonious finish.

**Total production:** 60,000/70,000 bottles/year  
Lagrein 9,500 bottles  
S. Maddalena 10,000 bottles

**Vineyards:** 7 hectares in Bolzano,  
43 hectares in Montalcino and Maremma (Tuscany)

**Wine:**  
Gewürztraminer, Chardonnay, Sauvignon Blanc  
S. Maddalena  
Lagrein  
Merlot  
Cabernet

**Store:**  
from Monday to Friday between 9:00 and 13:00 and between 14:00 and 17:00,  
closed on Saturdays, Sundays and public holidays

**Weingut Loacker**  
Santa Giustina 3, 39100 Bolzano  
Tel. +39 0471 365125  
www.loacker.bio  
lo@cker.it

Bus: 8, get off at Bivio Renon and 13 minutes on foot towards the small church;  
City-Bus Rencio - Santa Giustina



## ANSITZ WALDGRIES

### ANSITZ WALDGRIES

Winery and estate  
Established in 1242  
Neighbourhood: Santa Giustina/  
Rencio, Bolzano  
Oenologist: Christian Plattner



The Ansitez Waldgries estate dates back to the 13th century. The Ansitez Waldgries estate is located opposite the Santa Maddalena hill at the start of the road to the Renon. The establishment boasts a stunning view over the Catinaccio on one side and of vast vineyards and the city of Bolzano on the other side. The Plattners have been managing this estate since 1930, representing a marriage of local traditions and modern management practices applied to viticulture. Waldgries is well worth a visit and a gander in the vineyards even just for the outdoor thematic trail that young oenologist Christian Plattner developed with his artist friend from Val Gardena/Gröden, Philipp Moroder Doss. The 600-metre path ends in a scenic outpost with a stunning view over the city of Bolzano, the small hamlet of Santa Maddalena and the Campegnò/Kampenn and Cornedo/Karneid castles.

The S. Maddalena Classico Waldgries is a testament to its varietal: a refined and elegant wine with hints of red berries. On the palate, it fully embodies the traits of the vineyard's soil and climate. It is located in one of the warmest and sunniest areas in the city with palm trees, olive groves, and fig trees growing against the backdrop of the stunning Dolomites. In 2009, oenologist Christian Plattner replanted a mixed selection of ancient Schiava varietals, creating new vineyards and an exclusive S. Maddalena called 'Antheos'.

The Lagrein Mirell is an homage to the estate's history. Mirell is not only the name of the woman depicted on an ancient painting belonging to the family, it is also symbolic of the attention to detail the family gives to the best Lagrein grapes. A full-bodied, ruby-red wine with polished tannins.

**Total production:** 70,000 bottles/year  
Lagrein 30,000 bottles, S. Maddalena 25,000 bottles

**Vineyards:** 8.2 hectares, of which 7 belong to it

#### Wine:

Sauvignon Blanc Myra, Pinot Bianco Riserva Isos, S. Maddalena Classico, S. Maddalena Classico Antheos, Lagrein d'annata, Lagrein Riserva, Lagrein Mirell, Lagrein Roblinus de' Waldgries, Moscato Rosa

#### Store:

from Monday to Friday between 8:00 and 12:30 and between 14:00 and 18:00, Saturdays between 8:00 and 12:00

#### Tenuta Ansitez Waldgries

Santa Giustina 2, 39100 Bolzano  
Tel. +39 0471 323603  
info@waldgries.it  
www.waldgries.it

Bus: 8, get off at Bivio Renon and then on foot to the first bend on the road to Renon



### MAYR-UNTERGANZNER

Estate and winery  
Established in 1629  
Neighbourhood: Dodiciville/  
Campiglio, Bolzano  
Oenologist: Josephus & Josef Mayr



The Mayr-Unterganzner farmstead is located at 285 m above sea level on the outskirts of Bolzano's basin. Built on porphyry rock, typical of the area, it was built where the Ega brook meets the Isarco river. Precious grapes have been grown here since time immemorial. For more than 10 generations, the Mayr family has been committed to high-quality winemaking. Josephus and his wife Barbara are passionate about this estate and farmstead which is well worth a visit. These wines stand out from the rest because they are harvested later. Their rare and renowned 'Lamarein' is the estate's crowning jewel and is made with small, select Lagrein grapes.

The Lagrein is grown on pergolas which are approximately 25 years old and harvested during mid-October. A garnet red with a fruity aroma and notes of berries, blackberries, and chocolate, this full-bodied wine boasts a lingering finish and polished tannins.

Multiple-pass harvesting is applied to their S. Maddalena. The grapes are stripped and then fermented in steel at a controlled temperature and the wine is in contact with the peel for a week. Ageing occurs via malolactic fermentation and in large and medium oak casks. The result? A ruby-red wine with almond notes and a pronounced fruity aroma, a harmonious, soft, smooth, spiced and warm wine.

**Total production:** 60,000/80,000 bottles/year  
Lagrein 25,000 bottles, S. Maddalena 15,000 bottles

**Vineyards:** 10 hectares

#### Wine:

Lagrein Kretzer  
Lagrein Riserva  
Lamarein  
St. Magdalener Classico  
St. Magdalener  
Chardonnay, Sauvignon, Kerner, Cabernet

#### Store:

from Monday to Friday between 8:30 and 12:30 and 15:30 and 19:00, Saturdays between 8:30 and 12:30

#### Mayr-Unterganzner

Barbara & Josephus Mayr  
Via Campiglio 15 / Via Innsbruck  
39053 Cardano / Bolzano  
Tel. +39 0471 365582  
info@mayr-unterganzner.it  
www.mayr-unterganzner.it

Bus: 8, get off next to the Q8 gas station and use the train station and main road's underpass; cross the wooden bridge and ring the bell





## Bolzano Bozen Highlights

### FEBRUARY

I Luoghi dell'Amore / Auf den Spuren der Liebe  
[www.bolzano-bozen.it](http://www.bolzano-bozen.it)

### MARCH

Bolzano Wine Tasting  
[www.bolzano-bozen.it](http://www.bolzano-bozen.it)

### APRIL

Spring in the City  
[www.bolzano-bozen.it](http://www.bolzano-bozen.it)

Bolzano Film Festival Bozen  
[www.filmfestival.bz.it](http://www.filmfestival.bz.it)

500 Miglia Touring  
[www.500miglia.net](http://www.500miglia.net)

### MAY

Flower Market Festival  
[www.bolzano-bozen.it](http://www.bolzano-bozen.it)

Rando Imperator  
[www.witoor.com](http://www.witoor.com)

### JUNE

Augustour 2020  
[www.augustour.it](http://www.augustour.it)

Castelronda  
[www.bolzano-bozen.it](http://www.bolzano-bozen.it)

Veteran for Friends - Oldtimer  
[www.veteran.it](http://www.veteran.it)

### JUNE/JULY

Südtirol Jazz Festival Alto Adige  
[www.suedtiroljazzfestival.com](http://www.suedtiroljazzfestival.com)

### JULY

Fina Diving Grand Prix  
[www.grandprixbolzano.com](http://www.grandprixbolzano.com)

Bolzano Danza / Tanz Bozen  
[www.bolzanodanza.it](http://www.bolzanodanza.it)

Giro delle Dolomiti / Dolomiten Radrunfahrt  
[www.girodolomiti.com](http://www.girodolomiti.com)

### JULY/AUGUST

Bolzano Festival Bozen  
[www.bolzanofestivalbozen.it](http://www.bolzanofestivalbozen.it)

### AUGUST

Calici di Stelle / Lorenzinacht  
[www.bolzano-bozen.it](http://www.bolzano-bozen.it)

Südtirol Ultra Skyrace 2020  
[www.suedtirol-ultra-skyrace.it](http://www.suedtirol-ultra-skyrace.it)

### SEPTEMBER

St. Magdalener Culinarium  
[www.bolzano-bozen.it](http://www.bolzano-bozen.it)

Transart  
[www.transart.it](http://www.transart.it)

Dolomiti IRA Classic  
[www.veteran.it](http://www.veteran.it)

Dolce Vita  
[www.bolzano-bozen.it](http://www.bolzano-bozen.it)

International Oldtimer Day  
[www.veteran.it](http://www.veteran.it)

### OCTOBER

Bell'Italia - excellent italian food  
[www.bellitaliatour.com](http://www.bellitaliatour.com)

Bolzano Bozen City Trail  
[www.bolzano-bozen.it](http://www.bolzano-bozen.it)

DECEMBER - JANUARY  
Christkindlmarkt  
[www.mercatinodinatalebz.it](http://www.mercatinodinatalebz.it)

### DECEMBER

BoClassic Silvesterlauf  
[www.boclassic.it](http://www.boclassic.it)

Subject to changes



## Bolzano Bozen Card

Free but precious: your guest card for Bolzano and surroundings

The Bolzano Bozen card gives you a great number of advantages as you discover Bolzano/Bozen, San Genesio/Jenesien, Sarentino/Sarntal Valley, Laives/Leifers, Meltina/Mölten. Your personal admission to a world full of attractions and bonus programs.

**Inclusive services:** Free entry to Bolzano museums and other 80 museums in South Tyrol, free use of public transport including the three Bolzano cable cars at the Colle, Renon, San Genesio, and many other perks.

**The Bolzano Bozen Card is available for free in the following accommodation partners\*:**

Apartment LAFRI - Apartment Leonardo - Apartment R11 - Apartment Vinci 16 - Appartamento Ospitale - Argentieri Guesthouse - Bad St. Isidor - Bolzano Cosy Flat - Bozen Apartment Garibaldi - Casa al Duomo/Domhaus - Eberlehof - Exclusive B&B "Il Battente 1862" - Gardar Apartment - Gasthaus Hotel Hofer - Gasthof Kohlern - Gold Experience 5 - Hotel Post Gries - Hotel Scala Stiegl - Kristplonerhof - Living Rencio by Studio Bolzano - Lux Penthouse Museumstraße - Messnerhof - Natürlich Südtirol Apartment - Pixner Apartments - Plattnerhof - Rosengarten Rooms - Sir Thomas Bed&More - Tollhof - Treçì sas - Fewo Südtirol Apartment + Fewo 8 - Wohnzimmer

\*Subject to change



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OF ST. MAGDALENER – BOLZANO

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