

**ALTO
ADIGE**
NEW
VINTAGES

Alto Adige



Located in the Northern part of Italy, which borders Austria, the Alto Adige is one of the smallest wine production zones of Italy. Notwithstanding this however, it has a high number of vineyards of varying sizes, all dedicated to cultivating a little more than 5000 hectares. The soils are characterized by the different altitudes (in some cases, 1000 meters above sea level), as well as by the varying geological compositions such as marl, limestone, shale, dolomite stone, gravel, and clay.

All this, combined with a rather high number of vines and enological styles, render the Alto Adige one of the most dynamic production areas of the entire Italian enological panorama.

The climate of the Alto Adige is influenced in a very positive way, by the Alps, which protect the

surface from the cold winds of Northern Europe.

The vine cultivation of the Alto Adige is composed in great part by those of white grapes, equaling 60% of the total production. The most common of these are:

- **Gewürztraminer:** literally “spiced” Traminer, present in 10% of the overall territory.
- **Sauvignon Blanc:** cultivated in 7% of the territory, the zones most suited are the South Tyrol and the Val Venosta.
- **Kerner:** variety born from the union of Trollinger and Riesling. Late harvest grape. Very widespread, qualitatively speaking, in the Val Venosta.
- **Pinot Bianco:** a vine of great elegance and acidity. Cultivated in 10% of the territory.
- **Chardonnay:** very diffuse in the area



surrounding Bolzano and in the Valle dell'Adige.

- **Riesling:** great acidity with an equally long lasting quality. In the Alto Adige, it is often vinified, contrary to that which occurs in other parts of Europe, with almost no sugar.
- **Pinot Grigio:** makes up a little more than 10% of the cultivated surface of the region.
- **Sylvaner:** grows very well in the Val Isarco.

Completing the list of white varieties are the Moscato Giallo, Veltliner, and the Müller Thurgau. Some excellent white wines of the Alto Adige are often products of a combination of some of the aforementioned varieties.

This Southern Tyrolean area also offers red grape production. The most diffuse are the Lagrein, the Moscato Rosa, and the Schiava. However, more widespread are some international varieties such as Pinot Noir, Cabernet Sauvignon, Merlot, and Zweigelt.

The territory of the Alto Adige is commonly subdivided into seven production areas, each with characteristics that render it unique.

- **Bassa Atesina:** heights up to 1000 meters above sea level, calcareous rocks, and dolostone, particularly in the Termeno area. Territory with a distinct trait of about 70% white grapes.
- **Bolzano:** area of reds, native to the Lagrein and to the Schiava.
- **Oltradige:** the most noted and important areas are those of the Appiano and of the Lago di Caldaro. Slight prevalence of white varieties.
- **Valle dell'Adige:** wines of strong flavor. Present here is the DOC Alto Adige Terlano, characterized by a blend of white grapes, in particular Chardonnay, Pinot Bianco, and Pinot Grigio.
- **Valle Isarco:** adopted home of Riesling and Sylvaner. Produced here, almost exclusively white wines.
- **Merano:** primarily red grapes.
- **Val Venosta:** thin and sandy soils, which often translate into very elegant wines.

Of the cultivation surface of the Alto Adige, 98% is protected by the DOC Alto Adige.

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

Gewürztraminer

96



Gewürztraminer Alto Adige Doc Vendemmia Tardiva Terminum 2014

CANTINA TRAMIN

Aromas? Several, and pronounced in an intensely fruity mix, translated into tropical notes as well, with rather delicate spicy whiffs. The olfactory scene cannot be called complete without that addition of richness from complements of honey and nut. Sweet mouth, without excesses. Length that lasts for miles.



95



Gewürztraminer Alto Adige Doc 2016

PACHER HOF

Delicate but dry aromas that do not bring about sweet sensations, as the sip will also confirm. Take off on floral delicacy, richness of oyster, and the whole accompanied by a fruity aspect that makes one think of scents of mango and pineapple. Pulp mouth without excessive softness, thanks to an almost salty flavor.



94



Gewürztraminer Alto Adige Doc Passito Cresta 2015

TENUTA HANS ROTTENSTEINER

Aroma of orange blossom, candied citrus, and fresh, tropical fruit. In the mouth, dense but not too concentrated. Sweet sensations without being overly viscous, as particularly demonstrated by a rich panorama of citrus zests. The smoothness is instead derived from tones of dried apricot and almond. Light spicing on the finish.



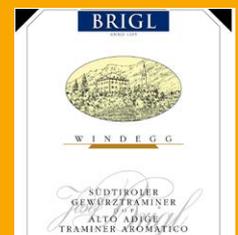
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Gewürztraminer Alto Adige Doc Vigna Windegg 2016

JOSEF BRIGL

Very powerful bouquet even if not particularly complex given that it proposes elderflower and some fruity tropicalness, in which lychee in particular, sticks out. In the mouth, it has body, alcoholic vigor, and a greater complexity especially on fruity suggestions.



91



Gewürztraminer Alto Adige Doc Exilissi 2013

BARON DI PAULI

Rose, like there is no tomorrow, on the nose. Ranging from a variety of fruity undertones such as apricot, to that of a citrusy variant. In the mouth, the floral part does not last beyond the entrance, while the rest of the sip is dominated by fruity tones, in particular of yellow-fleshed fruit. An Eastern finish of cinnamon and sultana.



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Sauvignon

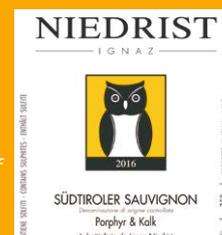
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Sauvignon Alto Adige Doc Porphy & Kalk 2016

IGNAZ NIEDRIST

Rich nose of green sensations, especially on a register of fresh aromatic herbs. Also present, a fruity aspect that recalls apple. Moderately flavorful, dry mouth with evident tones of sage, thyme, and mint, balanced by notes of white peach and lime. Great persistence.



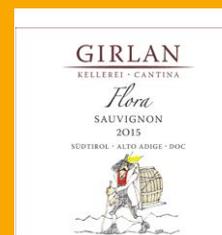
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Sauvignon Alto Adige Doc Flora 2015

GIRLAN

Steel and oak used in the cellar for vinifying grapes grown at elevations up to 600 meters above sea level. Aromas of white fruit and thyme. In the mouth, the fruity part takes on intensity and complexity, the latter a characteristic that speaks decisively to the balsamic part, which is very articulated in the tasting phase. Flavorful finish.



93



Sauvignon Alto Adige Terlano Doc Quarz 2015

CANTINA TERLANO

Large oak and steel in the aging. Clean and powerful aromas that recall tomato leaf, white fruit, and citrus. Dry, savory, and balsamic in the mouth. Present, always in this phase, are soft touches of white-fleshed peach and the juiciness of grapefruit. Very good persistence.



92



Sauvignon Alto Adige Doc Mantele 2015

NALS MARGREID

Nose characterized by mixed notes of grapefruit, granny smith apple, and green bell pepper. This sensation is due to the rigorous imprint without excesses that the dry, slender, and flavorful mouth demonstrates. The gustative tableau is enriched by notes of anise and mint.



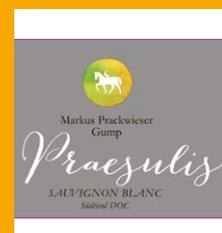
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Sauvignon Alto Adige Doc Praesulis 2016

MARKUS PRACKWIESER - GUMP

Spice from fresh ginger and menthol from aromatic herbs on the nose. This combo of sensations reoccurs in the mouth. The wine is never too thin, thanks to a sensation of white peach and rennet apple, nor too little complex. Spicy and flavorful finish.



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Riesling e Kerner

96

 **Kerner Alto Adige Valle Isarco Doc 2016**
PACHER HOF

Varietal aromas that are not predictable. Take off on a hydrocarbon note, followed by abundant and articulated notes of white-fleshed fruit and citrus. In the mouth, the same path of the nose is taken up again. The finish is both dry and gluttonous, thanks to a duo of notes that recall hazelnut and salt.



94

 **Riesling Alto Adige Valle Isarco Doc Praepositus 2015**
ABBAZIA DI NOVACELLA

The choice of only steel in the cantina, for a selection such as this, reflects the desire to focus the character on that which place and vintage impose on the varietal. After a delicate floral attack, the nose is dominated by abundant notes of peach, passion fruit, and fresh pineapple. The sip is juicy, as well as endowed with a flavorful and long agility throughout the sip.



93

 **Riesling Alto Adige Valle Isarco Doc Kaiton 2016**
PETER PLIGER - KUENHOF

Citrusy, dry nose, in which there is a bit of softness, in this case operating on the overall balance and certainly not the sweetness. Olfactory sides of white-fleshed fruit. In the mouth, character and incisiveness, thanks to an enthralling flavor rendering it unmistakable. The complexity will improve, though already good today, with more time in the bottle.



93

 **Riesling Alto Adige Doc 2016**
PETER ZEMMER

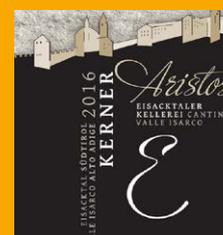
The fruity part that evokes peach and other varieties of yellow fruit, make up the aromatic and gustative epicenter of this wine. The bouquet on the nose is completed by slightly spicy notes, while the sip highlights citrus tonalities and a subtle flavorful track that prevents the wine from becoming too opulent. Excellent post-sip persistence.



92

 **Kerner Alto Adige Valle Isarco Doc Aristos 2016**
CANTINA VALLE ISARCO

The grapes are grown at high elevations of up to almost 1000 meters above sea level. Vinification and aging in steel only. Aromas of yellow fruit, ranging from peach to the richness of quince. The whole is refreshed by a mix of passion fruit and grapefruit aromas. Succulent mouth on the entrance, then rounder and more alcoholic at mid-mouth. Delicately spiced finish.



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Pinot Bianco

94

 Pinot Bianco Alto Adige Doc Anna 2016
TIEFENBRUNNER

In the cellar, aging occurs half in steel and half in large barrels. Pale straw color with green reflections. Aromas of white flowers, citrus, and white-fleshed fruit. Mouth that is juicy, dry, and dynamic especially on fruity white notes. Great persistence.



94

 Pinot Bianco Alto Adige Doc 2016
TENUTA BARON LONGO

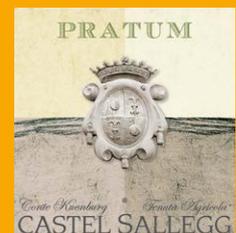
Steel only, as demonstrated by a fresh and direct nose that recalls white fruit and sweet citrus, above all, citron. Juicy, as well as pulpy mouth with abundant white-fleshed fruit reinvigorated by very lively and clear citrusy tones, which include the pith and gives the finish an intriguing bitter note.



94

 Pinot Bianco Alto Adige Terlano Doc Pratum 2014
CASTEL SALLEGG

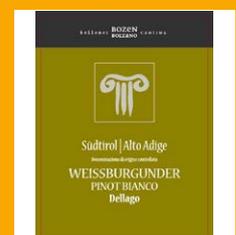
The nose plays on a chromatic duality of yellow and white, both of which are linked by their common element: the peach. In the mouth, peach returns and becomes the protagonist, though it is enriched by citrusy tones that refresh and by tropical notes, which instead give complexity and smoothness.



93

 Pinot Bianco Alto Adige Doc Dellago 2016
CANTINA DI BOLZANO

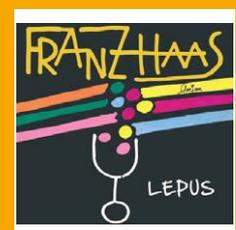
A charged up yellow straw color with greenish reflections. Clean aromas of delicate white flowers. The nose continues with sensations, this time more intense, of rennet apple and yellow fruit. In the mouth, fruit returns, in this case more white than yellow, after which follows a slightly spicy finish.



93

 Pinot Bianco Alto Adige Doc Lepus 2016
FRANZ HAAS

A Pinot Bianco from the mountains. The terrains, from which this wine originates, are in part, 800 meters above sea level. Subtle but clean aromas of jasmine and white-fleshed fruit. In the mouth, floral entrance that then extends on notes of apple and white peach, but never becoming too round due to citrus touches and savory flashes.



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Blend Bianco

94



Bianco Alto Adige Doc Amos 2015

CANTINA KURTATSCH

Mix of white grapes in which Pinot Bianco is prevalent. Aged for a little more than a year in large barrels. Very ample bouquet that takes off floral, followed by white fruit, both tropical and citrus. In the mouth, complex and long, with a gustative unfolding of a good rhythm. Excellent persistence.



KURTATSCH

94



Bianco Vigneti delle Dolomiti Igt Private Cuvée 2015

PACHER HOF

Citrus, camphor, nettle, and ginger are the most evident descriptors with respect to the aromas. Juicy and dynamic mouth, in which the complexity remains well articulated. The length of the sip allows all the descriptors to be well expressed from the first to the last, including a flavorful background that characterizes the sip from mid-mouth and beyond.



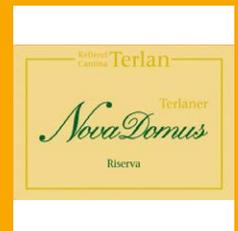
93



Bianco Alto Adige Terlano Doc Riserva Nova Domus 2014

CANTINA TERLANO

Cuvée with abundant use – well over half of the blend – of Pinot Bianco. Rich olfactory profile, which is in great part based on the well declined duality of fruit and fresh aromatic herbs. In the mouth, a citrusy entrance that extends itself on notes of white fruit, including tropical ones such as passion fruit and mango, while finishing on balsamic of sage and mint.



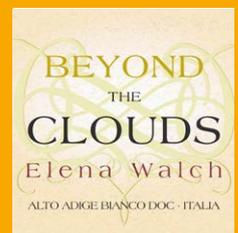
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Bianco Alto Adige Doc Beyond the Clouds 2015

ELENA WALCH

A secret grape blend, with the exception of a prevalence of Chardonnay. The aging, for less than a year, in barriques, is especially notable on the nose. The oak spice completes, while not covering, an intensely fruity nose that includes citrus. Ample mouth, not for heaviness but for complexity. Great persistence.



92



Bianco Mitterberg Igt Planties Weiss 2016

ST. QUIRINUS

White grape blend that is genetically more resistant to fungal maladies and climatic changes. In the cellar, only steel. On the nose, abundant as well as clean sensations of yellow-fleshed fruit, accompanied by subtle, but noticeable spicing. Coherent, ample mouth, but not too round.



GARDINI NOTES WINE RANKING

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Lagrein

93

 **Lagrein Alto Adige Doc Lareith 2015**
CANTINA KALTERN

Matured in oak, about a third of which is new, for about a year. Intense ruby red color. The nose has intensity in common with the color, which moves on sensations of fresh cherry, chocolate, and plum. In the mouth, only red fruit, also in the macerated version. The spicing on the finish has a piquant imprint. Acidic tannins.



91

 **Lagrein Alto Adige Doc Lindenburg 2012**
ALOIS LAGEDER

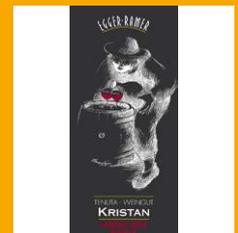
Charged up ruby red color. The nose, more than intensity shows of complexity. The olfactory cornerstone is small red fruit, such as sour cherry and currant. The complexity is due instead to tones of bitter cacao, black pepper, and pipe tobacco. In the mouth, enters juicy and proceeds on notes of fresh cherry, kirsch, and pink peppercorn.



90

 **Lagrein Alto Adige Doc Gries Riserva Kristan 2013**
TENUTA EGGER RAMER

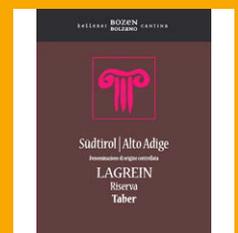
Intense aromas of small red fruit, spices, and oak. The woody sensation in the mouth is better integrated because it is dominated by red fruit that is both fresh and at times, lightly dehydrated. From mid-sip on, all the way to a long and gifted finish with nice, evident, and powdery tannins, there appear spiced notes of cloves and black peppercorn.



90

 **Lagrein Alto Adige Doc Riserva Taber 2015**
CANTINA DI BOLZANO

Very complex aromas that range from fresh cherry to sour cherry preserves, with touches of sweet and hot spices that never prevail upon the fruit. In the mouth, fruit is once again the protagonist, even if in this phase the jammy part is substituted by sensations of macerated fruit that recall kirsch. Strong and flavorful tannins.



89

 **Lagrein Alto Adige Doc 2015**
TENUTA LARCHERHOF

The predominance at the nose is played on a duality of red fruit and sweet-hot spices. In the mouth, this duality returns, and present at mid-sip is a pulpy suggestion of prune rendered almost chewy by a very evident note of bitter cacao. The finish of rather evident tannins is thinned by a note of star anise.



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Pinot Nero

93

 **Pinot Nero Alto Adige Doc Riserva Borgum Novum 2014**
CASTELFEDER

After an initial whiff of floral perfumes that recall geranium, the fruity part evokes sour cherry and cassis. In the mouth, a succulent and acidic track that brings back the fruit just described, adding however, a gentler and softer aspect that recalls instead, ripe cherry. Acidic tannins.



93

 **Pinot Nero Alto Adige Doc Riserva Trattmann Mazon 2014**
GIRLAN

On the nose, the cassis note is fresh, while the small, red fruits that include cherry and sour cherry are translated into macerated versions. It enters the mouth with a nice, fruity verve that, at mid-sip is enriched by a sweet characteristic from a distinct, alcoholic push and a good, spiced weave. Acidic tannins.



93

 **Pinot Nero Alto Adige Doc Ludwig 2014**
ELENA WALCH

The aging in barriques for a little over year, allows the wine to have a nice, fruity opening on the nose that emits ripeness and authenticity. A light sensation of oak, which underlines the complexity on the nose, is found again in the mouth. The sip is indeed fruity, flavorful, and spiced. Rich finish on notes of graphite.



92

 **Pinot Nero Alto Adige Doc 2015**
FRANZ HAAS

The grapes arrive from various areas, in which the terrains, expositions, and altitudes intersect (some plots reach up to 900 meters above sea level). These variables allow the wine to show off, even on the aromas, a better than good complexity that is today based on fruity and spicy tones. Mouth very similar to the nose, even if there emerge a series of earthy and officinal herbs. Acidic tannins.



91

 **Pinot Nero Alto Adige Doc Zeno 2014**
CANTINA MERANO

Powdery and sandy earth give the wine immediacy and finesse. The nose, which moves simply, clearly and securely on realistic notes of red fruit, enriched by a background of spicy notes, demonstrates this. In the mouth, fruity and immediate but never lacking. The dynamic gustative profile is enhanced by a good acidic-flavorful tannin, which emphasizes the gifts of the drink.



**These rigorously completed blind tastings
took place at the chamber of commerce of Bolzano,
from a panel of 120 samples.**

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SEPTEMBER 2017

ALTO ADIGE WINE RANKING BY
LUCA GARDINI THE WINE KILLER

TASTING PERIOD
JULY 2017

