

**ALTO  
ADIGE**  
LATEST  
VINTAGES

# Alto Adige

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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

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## Pinot Bianco

95

 Pinot Bianco Alto Adige Doc Riserva Vorberg 2015  
CANTINA TERLANO

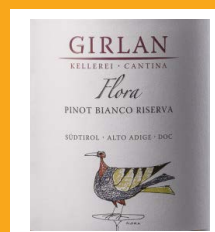
*Pinot Bianco that grows in prevalence on terrains of ancient volcanic eruptions. Floral attack on the nose, with white flower that translates those details – even balsamic that recall lily of the valley. Much white fruit on the nose. Juicy, ample mouth, for the quantity and quality of the sensations expressed. Long, very flavorful finish.*



94+

 Pinot Bianco Alto Adige Doc Riserva Flora 2016  
GIRLAN

*Very elegant nose that plays primarily on the theme of fruit. Citrus, white-fleshed fruit with some touches of passion fruit are the recurring sensations. In the mouth, the wine attacks with a very enticing juiciness that never widens too much, but rather becomes complex, thanks to a nicely spiced finish.*



93+

 Pinot Bianco Alto Adige Doc Riserva Passion 2016  
CANTINA PRODUTTORI SAN PAOLO

*Fermented and aged in large barrels. Fruited aromas with that exotic, pleasing touch that evokes both lemon grass and candied ginger. In the mouth, abundant white-fleshed fruit, as well as a citrusy part which manifests itself specifically on tonalities of bergamot orange rind. Mineral finish.*



93

 Pinot Bianco Alto Adige Doc Sirmian 2017  
NALS MARGREID

*Variegated terrains that in some ways reappear in the wine, endowing it with very good gifts of complexity marked by immediacy and great elegance. In the sip, the sensations are clear and not overlapping, notwithstanding the very ample fruited quality. Flavorful and balsamic closing. Excellent post-sip persistence.*



92

 Pinot Bianco Alto Adige Doc 2017  
TENUTA EGGER RAMER

*Elegant, balsamic nose in which the white-fleshed fruit has the dryness of a granny smith apple. In the mouth, direct and flawless, with some delicate touches of jasmine. The sensation that emerges most during the tasting phase is that which mixes white fruit with lime peel.*



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## Cuvée Bianco

# 97

 **Bianco Igt Vigneti delle Dolomiti Private Cuvée**  
Andreas Huber 2016  
PACHER HOF

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.



# 95

 **Bianco Terlan Doc Riserva Nova Domus 2015**  
CANTINA TERLANO

Prevalence of Pinot Bianco in the blend. Complex aromas that play on fruit - including citrus, and a rich catalog of fresh, aromatic herbs, markedly sage and thyme. In the mouth, a citrusy entrance of grapefruit followed by yellow fruit. Noticeable is fresh apricot, but above all passion fruit. Mentholated finish.



# 94+

 **Bianco Igt Vigneti delle Dolomiti Manna 2016**  
FRANZ HAAS

Blend of diverse varieties that render the wine dynamic and insistent both on the nose and in the sip. Complex bouquet that speaks of white-fleshed fruit. Also on the nose, fresh sensations that evoke sage and elderflower. Tonic mouth, ample for the number of sensations, at times iodized.



# 93+

 **Bianco Alto Adige Doc Stoan 2016**  
CANTINA TRAMIN

The Chardonnay in this blend is the variety most represented. The descriptors follow the sequence of the blend, as proven by the aromas that range from apricot to mango. The whole of the nose is refreshed by touches of mint and anise. In the mouth, widening on tonalities of yellow fruit never rendered too intense by an evident flavor.



# 91

 **Bianco Alto Adige Doc Luna dei Felti 2017**  
SANTA MARGHERITA

Chardonnay in great prevalence. Alongside the aroma of pink grapefruit, that dominates the olfactory scene, tones of green apple and other no-less refreshing sensations alternate, such as those that recall mint. Juicy mouth on the opening but from mid-palate on, also pulpy from white peach. Mentholated finish.





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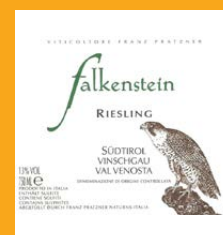
 LONG (more than 15 years)

# Riesling

94

 **Riesling Alto Adige Val Venosta Doc 2016**  
FALKENSTEIN

*From Riesling vines that grow at altitudes between 600 and 900 meters above sea level. Dry, subtle, and typical aromas. The fruited part is clear, as well as articulate, highlighting citrus, white fruit, and even a tropical part; this last is never excessive or exaggerated. The mouth has rhythm, drinkability, and length.*



93+

 **Riesling Alto Adige Valle Isarco Doc 2017**  
PACHER HOF

*The nose is centered on a nice, lively and clear note of lime that includes the peel. This phase however, is never monotone thanks to the sensations of lemongrass and geranium. Juicy and dynamic mouth, due to those mineral tones noticeable in a special way on the finish. Great post-sip persistence.*



93+

 **Riesling Igt Mitterberg Dynamis 2016**  
TENUTA BARON DI PAULI

*Elegant and mild aromas that demonstrate primarily a floral side that recalls elderflower. Still on the nose, a fruity track of guava and white melon. Citrusy entrance on the sip with a tropical touch, widening on notes of white fruit and then narrowing on the finish, thanks a good saltiness.*



93

 **Riesling Alto Adige Valle Isarco Doc 2017**  
STRASSERHOF

*The fruity quality expressed on the nose by this wine, plays generously on citrus, from the bitter to the sweet. These last however, are sustained and underlined on the nose by touches of white fruit, while in the mouth are absolute protagonists. The resulting sip is taut, long, and even at times, almost nervous.*



92

 **Riesling Alto Adige Val Venosta Doc 2017**  
LEHENGUT

*Only steel for this wine of an intensely fruity bouquet. The tonalities expressed range from guava to a sensation of very clear yellow fruit. In the mouth, the acidic part arrives from tropical fruit, specifically passion fruit, followed by a very realistic note of apricot. Slightly salty undertones.*



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## Kerner

95

 **Kerner Alto Adige Valle Isarco Doc 2017**  
PACHER HOF

*Alongside fruity notes of melon, citrus, and passion fruit, an oceanic track almost like iodine. The sequence of sensations expressed by the aromas is manifested again – with more augmented realism, in the mouth. Very salty finish, in which the minerality assumes an almost sea-like tonality similar to anchovy.*



94

 **Kerner Südtirol Doc Luxs 2017**  
WEINGUT NIKLAS

*Balsamic take-off of fresh aromatic herbs paired with sensations of white fruit, evoking melon and peach. In the mouth, the fruity quality becomes pulpier, and takes on – in this phase – a side note of apricot. Finish rich in drinkability, thanks also to an inviting and fresh note of anise.*



93+

 **Kerner Alto Adige Valle Isarco Doc 2017**  
STRASSERHOF

*Balsamic nose with fruit kept at bay by balsamic and green notes, however pleasing, which may make one think of cucumber and celery. In the mouth, sensations of celery again dominate, in this case though, mitigated by the juiciness of grapefruit and softer notes of white melon.*



93+

 **Kerner Alto Adige Valle Isarco Doc Aristos 2017**  
CANTINA VALLE ISARCO

*Very high terrains as some parcels reach almost 1000 meters above sea level. White peach with a green note that recalls anise and another, more balsamic of mint, are the alternating sensations on the nose. In the mouth, the complexity increases, as does the fruity part, which acquires a tropical undertone.*



92

 **Kerner Alto Adige Valle Isarco Doc Praepositus 2017**  
ABBAZIA DI NOVACELLA

*Only steel for this label that represents the vineyard's top line. Fruited background of white melon and guava, on which emerges a balsamic note that makes one think of the green rind of a watermelon. In the mouth, this sensation is less intense, leaving space for a rich, fruit panorama. Light, flavorful undertones on the closing.*



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## Sauvignon

99

 Sauvignon Alto Adige Doc The Wine Collection 2015  
SAN MICHELE APPIANO

*Aged in stainless steel and barrels. Nose primarily fruity. The quality of the fruit however, here, is rather varied, highlighting both strong tones and softer ones of white peach, kiwi, flanked by an almost bitter note of cranberry. In the mouth, the fruity track is identical; while on the finish appear a refreshing note of dill and sage.*



94+

 Sauvignon Alto Adige Doc Riserva Rachtl 2015  
TIEFENBRUNNER

*A smoothness that is never too sugary from peach mixes with those refreshing balsamic sensations of sage and thyme. The mouth opens on acidic tonalities of passion fruit and green apple, softened at mid-palate by notes of white peach. Intensely mineral finish.*



93+

 Sauvignon Alto Adige Doc Mathias 2016  
PFITSCHER

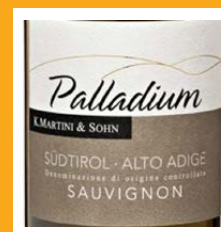
*Primarily fruited nose with lime rind, followed by white-fleshed fruit and a relevant tropical portion. In the mouth, tropical fruit dominates the gustative center stage, even gaining momentum on the finish, thanks to evident tones flavored by an almost sea-like mix. Very good persistence.*



93+

 Sauvignon Alto Adige Doc Palladium 2017  
K. MARTINI & SOHN

*Alternating citrus and white fruit on the nose. The bouquet, however, never becomes banal thanks to inviting balsamic sensations that recall slightly spicy sage. In the mouth, a creamy entrance from white fruit and, hand in hand with the sip it narrows, closing on an enticing note of capers.*



92+

 Sauvignon Alto Adige Doc Mantele 2017  
NALS MARGREID

*Only barrels of large dimensions for aging. Clear, full aromas that recall citron rind, associated with tones of passion fruit. Playing second fiddle is a noticeable note of white peach. Very juicy and at the same time pulpy, mouth. Already, at mid-palate it lengthens on tones of sage and salt.*





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# Gewürztraminer

93

 **Gewürztraminer Alto Adige Doc Lyra 2017**  
NALS MARGREID

*Strong but not invasive nose. The floral note of jasmine is felt absolutely, even if the center of the bouquet is immediately taken over by tropical fruit, with much guava and mango. In the mouth, again abundant tropical fresh fruit, with a note of passion fruit to give length. Light, but typical, the closing is slightly sour.*



92+

 **Gewürztraminer Alto Adige Doc Nussbaumer 2016**  
CANTINA TRAMIN

*Floral attack on the nose of wisteria and rose, that leaves space for an ample fruity panorama, even if it is not as neat as will appear in the mouth. Sip, creamy at the entrance, very captivating, even if a little strong. It takes on finesse upon the sip's closing, thanks to evident mineral tonalities.*



92

 **Gewürztraminer Alto Adige Doc Damian 2017**  
TENUTA KORNELL

*From the Termeno area, a Gewürztraminer vinified entirely in steel. On the nose, after an initial note of yeast, the perfumes open decisively towards a stamp of tropical fruit, a list that includes guava, papaya, and passion fruit. In the mouth, the tropical part, however prevalent, lessens due to tones of lemon rind.*



92

 **Gewürztraminer Alto Adige Doc Riserva Brenntal 2016**  
CANTINA KURTATSCH

*Exotic and floral aromas together. The exoticism comes from the tropical fruit, translated in a clean and clear manner. The floral part alongside an almost sweet note of acacia, proposes an equally floral touch and at the same time exotic from the tiare gardenia. Pulp, tropical, and strong mouth.*



89

 **Gewürztraminer Alto Adige Doc 2017**  
TENUTA EGGER RAMER

*Lightly pungent nose for those notes of candied ginger that mix with tropical fruit. In the mouth, candied ginger again gives motivation to help sustain a catalog of rather intense tropical fruit sensations. Finish with touches of fresh almond.*



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## Pinot Nero

93+

 **Pinot Nero Alto Adige Doc Ludwig 2015**  
ELENA WALCH

*Brilliant and not too charged-up color. Very enticing aromas, as well as those typical ones of fresh red fruit (pomegranate and red berries), with a softer, yet never prevalent note – with respect to the sip – of yellow-fleshed peach. Very juicy sip, complex from red fruit, mint, and salt. Savory tannins.*



93+

 **Pinot Nero Alto Adige Doc Riserva Trattmann 2015**  
GIRLAN

*On the nose, still seems a bit conditioned by the refinement in the barrique. The spicy theme, attributable to oak, allows the red fruit (translated rather well) to speak for itself in terms of the scents. In the mouth, the fruity part is clearer, both juicy and pulpy versions. Savoriness and tones of citrus peel complete the sip.*



93+

 **Pinot Nero Alto Adige Doc Riserva Matan 2015**  
PFITSCHER

*Rather refined nose for the quality of the descriptors, during this phase centered on red fruit, of different varieties and levels of maturity. Sip with green touches from geranium in the opening, followed by a juiciness of fresh sour cherry and bitter orange. A refreshing, mentholated finish. Savory tannins.*



93+

 **Pinot Nero Alto Adige Doc 2016**  
FRANZ HAAS

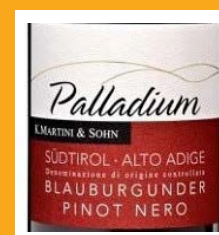
*Rich, almost meaty nose of red fruit. A touch of dried mint confers balance and vivacity to the bouquet. Dynamic and juicy mouth, thanks to a very lively note of cassis, accompanied by an inviting tonality of fresh, wild strawberry. Smoother closing of jammy raspberry. Acidic-savory tannins give a final push at the end.*



93

 **Pinot Nero Alto Adige Doc Palladium 2016**  
K. MARTINI & SOHN

*Fruity aromas of this label recall red, ripe berries. Still on the nose, a smoky note mixed with some citrusy sensation from orange rind. The mouth is an anthem to raspberry declined in both fresh and coulis versions. At the closing, again smoky tones, as well as acidic tannins.*



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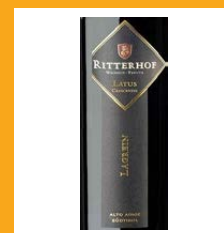
 LONG (more than 15 years)

## Lagrein

91+

 **Lagrein Alto Adige Doc Latus 2015**  
RITTERHOF

*From primarily sandy terrains, a Lagrein that shows more finesse than strength. Fruity nose with dark, fresh berries mixed with a touch of sour cherry in preserves. The resulting nose is lively, thanks to that spicy touch that recalls red peppercorn. Juicy, sleek mouth, of a balsamic and again spicy finish. Salty tannins.*



91+

 **Lagrein Alto Adige Doc Riserva Segen 2015**  
CANTINA DI MERANO

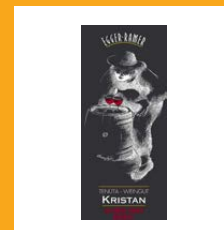
*If the nice, fresh, clear blackberry represents the fruit part expressed on the nose, those that we can clearly call the aromatic accessories of this label are the spices: they are many and of a balsamic mix. The mouth privileges the clarity of the descriptors rather than their quantity. Nice, savory note to end the sip.*



91+

 **Lagrein Gries Alto Adige Doc Riserva Kristan 2015**  
TENUTA EGGER RAMER

*Mix of jammy red fruit with fresh dark fruit. The aromatic balance of the fruit is divided by a spicy note of red peppercorn. In the mouth, the red fruit, here also fresh, prevails over the dark. The spicy part, in the sip, is more aromatic recalling star anise. Strong tannins.*



90+

 **Lagrein Alto Adige Doc Riserva 2015**  
CASTEL SALLEGG

*Strong and dense aromas specifically on fruited tonalities. The nose proposes a blend of sensations of macerated fruit, such as those that make one think of blackberry or cassis. In the mouth, the cassis liquor returns along with tonalities of kirsch and green peppercorn. Powdery tannins.*



89+

 **Lagrein Alto Adige Doc Vom Boden 2017**  
PFANNENSTIELHOF

*Aromas of macerated cherry and hot spices. On the nose, especially in the final part, also emerge earthy notes. The sensations expressed on the nose are found again in the mouth, even if in this phase the earthy part recalls the balsamic of fresh, medicinal herbs. Acidic tannins.*



**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 2018

ALTO ADIGE WINE RANKING BY  
**LUCA GARDINI THE WINE KILLER**

TASTING PERIOD  
**JULY 2018**

