



Wines of

Trentino and

Alto Adige

-2-

Paul D Poux, CSW



Taste Wine #4

What wine is this?



Muller-Thurgau

Faedo, Trentino



Muller-Thurgau (Riesling X Madeleine Royale)

 **MÜLLER-THURGAU**, decidedly mediocre but gruesomely popular German crossing developed in 1882 for entirely expedient reasons by a Dr Hermann Müller, born in the Swiss canton of Thurgau but then working at the German viticultural station at

“Few wine experts have kind things to say about Muller-Thurgau...consistently blamed for producing the bland, off-dry style of white wine that dominated Germany until the 1980s.” – Winesearcher.com

MÜLLER-THURGAU

Prolific German invader of the world's vineyards producing soft, semi-aromatic whites in over-abundance.



Muller-Thurgau

“Strangely, the variety seems to have a much higher strike rate outside Germany” – Jancis Robinson

“Some of the better producers of Alto Adige and Friuli can make really rather exciting, even sought-after, wine from it”

– Jancis Robinson

Trentino Müller Thurgau V. delle Forche
2013 La Vis/Valle di Cembra

Gambero Rosso
2015
Tre Bicchieri



Muller-Thurgau

Trentino: 9% of production

Alto Adige: 4%



Castel Firmian

Muller Thurgau

Superiore Trentino DOC 2013

Brief skin contact

Grown in Faedo and
the Valle di Cembra

\$7 in Europe

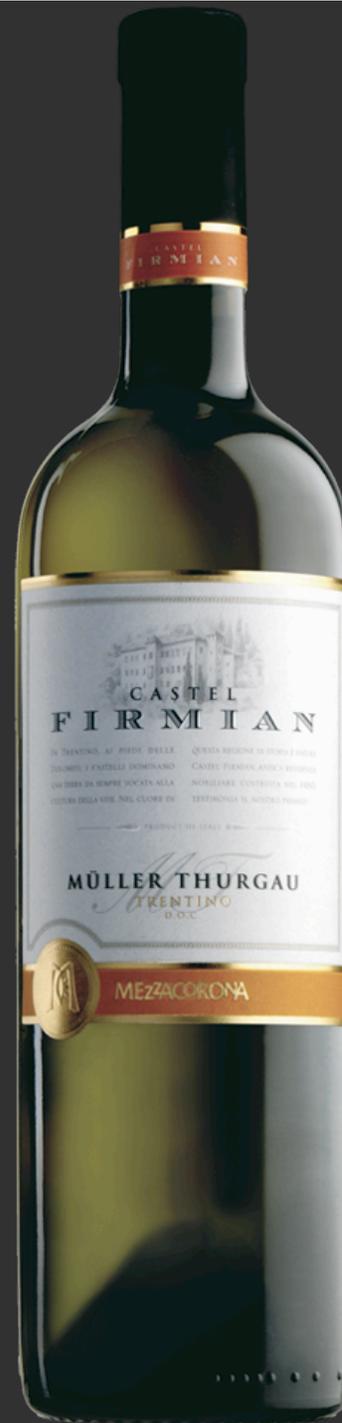


He Said, She Said

It has a straw-yellow color with green accents. Well balanced, fresh and fruity wine with hints of white peach and spicy notes of sage and thyme”

This wine has flavors of golden apple, lime, acacia blossoms and a final citrus-like hint. The taste is fresh and **savory**, soft, with a concentrated balance and a fairly long, mineral after aroma.”

Typical aroma of nutmeg, but aromas vary by geography



Taste Wine #5

What wine is this?



Terlaner Blend

Terlano, Alto Adige



Cantina Terlan

Terlaner 2013

60% Pinot Bianco

30% Chardonnay

10% Sauvignon Blanc

First vintage: 1893

\$19



He Said, She Said

"This is an extremely complex wine. Pinot Bianco, as the main variety used in the cuvée, provides the freshness and a good acid structure, while Chardonnay delivers a pleasing warmth and mellowness and Sauvignon adds the fine aromatic character."

"Fabulously dense and flavorful. Aromas of sliced green pears and lemons follow through to a full body with a rich and tangy aftertaste. I like the lemon grass and herb undertones. Flinty too."



Pinot Bianco

In the past, confused with Chardonnay

Allowed to ripen fully in low-yielding vineyards

Capacity for aging

“The most important white grape in South Tyrol”

An “everyday wine” that excels in Alto Adige

Joseph Bastianich, David Lynch



Best Practices: Cooperatives

Alto Adige: 5,000 winegrowers tend 13,000 acres

Trentino: 70% of growers tend less than 3 acres

Alto Adige: 15 cooperatives produce 70% of all wine



Best Practices: Cooperatives

Grower-owned

Members required to sell all their grapes

Monitor grower practices and grape quality



Best Practices: Cooperatives

Cantina Tramin:

Best vineyards earn a premium (age of vines, how they are worked)

80% of member vineyards go to 'classic' series

Remainder qualify for single-vineyard wines

Minimum payment so farmers are not pressured to harvest early

Cantina Bolzano:

Members visit other vineyards to see how others work same varieties

Coop conducts tastings of their wines against competitors globally

Mezzacorona:

Reduced use of chemicals; expansion of alternative methods



Taste Wine #6

What wine is this?



Gerwurztraminer

Tramin, Alto Adige



Traminer

Noted in Tramin in 13c



Gewürztraminer

“Aromatic Traminer”



Gewürztraminer

UNFASHIONABLE GRAPE NUMBER 2: GEWÜRZTRAMINER

A sublimely scented wine whose spiritual home is in Alsace. Gewürztraminer has always suffered from the fact that it is difficult not only to spell but also to say.

“...unfashionable white wines as gewürztraminer, pinot blanc and riesling.”
- Mike Dunne, Sacramento Bee



What Food, What Wine? Dinner
your favourite wine

[The Competition](#) | [Recipes 2013](#) | [Results 2013](#) | [South Africa](#) | [Food](#)

Is Gewürztraminer still too cheesy for a dinner party?

14-03-2012



Many people conjure up images of the 1970s and

There comes a time when trends and fads come and go, trends, they can take years to come full circle to

In the wine and spirit world there are plenty of examples of what is considered unfashionable. Chardonnay is only so because of the noughties.

Moscato is also experiencing a huge boom in popularity

It's now time for Gewürztraminer to make a return to the mainstream with cheese and pineapple on sticks, but the bottle's outdated image.

In an article for the Daily Telegraph, Susy Atkins



Compared to Alsace. . .

“In Alto Adige, Gewurztraminer is less rich in both texture and flavor than in Alsace, but often with greater acidity.”
- Bill St. John, Chicago Tribune

“In Alto Adige, many of the wines lack real concentration and are much lighter-bodied and higher in acidity than their counterparts in Alsace.”
- Jancis Robinson

“Particularly good examples of Gewürztraminer are to be found around Tramin, where it originated”
- Jancis Robinson



Cantina Tramin

Gewürztraminer Nussbaumer 2013

700-year old estate

Brief Maceration

Residual Sugar: 8 g/l

15.1% alcohol

\$33

Gambero Rosso
2015
Tre Bicchieri



He Said, She Said

“An intense, bright straw-yellow color, and notes of fragrant **rose petals**, cinnamon, ripe **tropical fruits** and carnations.

The engaging aromas offer hints of spice that lift the lush palate.”

“Aromas of apricot, **pineapple**, **rose petals** and lychees, followed by undertones of white pepper, mint and nutmeg.

With its excellent concentration and layered richness, this gorgeous wine lingers on the palate for minutes.”



An Ode to This Wine

Nussbaumer



*A sarong of gold silk on bare skin,
grilled shrimp on the beach at sunset.
Honey glances breathing sigh.
Rose on roses, drink with my eyes the song of fire.*



Cantina Tramin, Werner Scholl, architect, 2010



Taste Wine #7

What wine is this?



Schiava

Andriano, Alto Adige

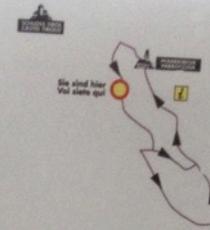
Andriano in 1893



I first saw Schiava



Weinweg Sentiero del vino



Rotweine: Der Vernatsch, (Meraner Kurtraube) ist seit Jahrhunderten die Hauptsorte im Burggrafenamt. Dazu gesellten sich im Laufe der Zeit die ebenfalls autochthone Sorte Lagrein und die klassischen Blauburgunder, Merlot und Cabernet.

Weißweine: In mehr als 35% unserer Weinberge wachsen weiße Rebsorten, Tendenz steigend. Neben den Hauptsorten Weißburgunder und Chardonnay wurden letzter Zeit besonders die aromatischen Sorten Gewürztraminer, Sauvignon Müller Thurgau Ruhländer pflanzt, welche national und international große Anerkennung genießen.



Vini rossi: il vino di Schiava, (ottenuto dal prodotto utilizzato per la caratteristica cura dell'uva) è da secoli la principale varietà del Burggraviato. Ad essa si sono aggiunti, nel tempo, il Lagrein, altro vino ottenuto da un vitigno autoctono, ed i classici Pinot Nero, Merlot e Cabernet.

Vini bianchi: In zona si coltivano pure uve bianche, per oltre il 35%, ma con la tendenza all'incremento. Accanto alle principali varietà costituite dal Pinot Bianco e dallo Chardonnay di recente si sono inserite le varietà aromatiche del Traminer Aromatico, Sauvignon Müller Thurgau e Pinot Grigio, che godono di grande prestigio a livello nazionale ed internazionale.

dorftirol
in der Provinzregion Meraner Land
Südtiroler Dorf Tirol - Associazione Turistica Tirol - 1. Iglesias Dorf Tirol/Tröden 382 - Tel. +39 0471 919194 - www.dorftirol.it

tirol
presso Merano
Südtiroler Dorf Tirol - Associazione Turistica Tirol - 1. Iglesias Dorf Tirol/Tröden 382 - Tel. +39 0471 919194 - www.dorftirol.it

MERAN
KELLEREI - CANTINA
Mit der Provinzialverwaltung und
dem Gemeindegemeinschaften
1. Iglesias Dorf Tirol/Tröden 382 - Tel. +39 0471 919194 - www.dorftirol.it

Walking Wine Road



Pergola System



Schloss Tirol



Tirolo and Merano



St Johannes, < 1164



Tappeinerweg, 1902



Pfarrkirche St. Nikolaus, 1463



I first tried Schiava



Hikes by category

In South Tyrol, the choice for hiking passionates ranges from easy walking trails to challenging Vie Ferrate.

Hiking passionates are spoilt for choice in South Tyrol. In fact, it does not leave anything to desire. No matter if you prefer walking in its great panoramic landscape or climbing one of its mountain peaks, you certainly will be delighted by South Tyrol's breathtaking nature.

Questions and answers [Policies >](#)

 Your question...

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Walking paths

South Tyrol offers a big variety of attractive walking paths - ideal to get some...

[read article >](#)



Waalweg paths

South Tyrol's "Waalwege" are simple walking paths along ancient irrigation...

[read article >](#)



Theme trails

Theme trails all over South Tyrol provide for very special hiking experiences for...

[read article >](#)



Hiking with children

South Tyrol and its many hiking tours for families offer a lot of fun for children...

[read article >](#)



Lake hiking trails

South Tyrol is rich in beautiful lakes at all altitudes, which all can be best...

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Summit tours



Alpine pasture hikes



Hikes to mountain huts



Fixed rope routes



Three-Thousanders in South Tyrol

Hiking Trails



Hiking Trails

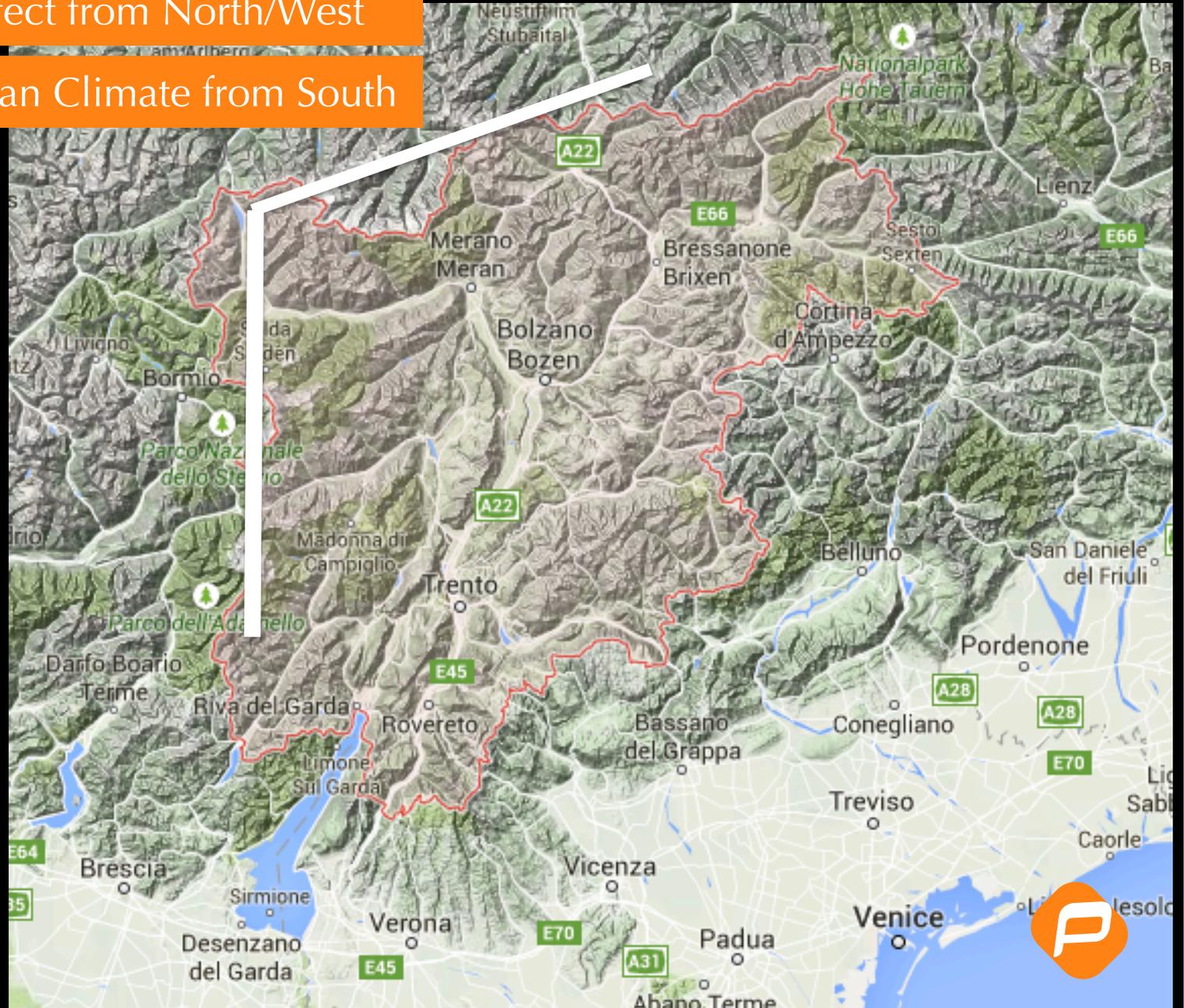


Mountains Keep Rain Clouds Away



Shielding Effect from North/West

Mediterranean Climate from South



Rifugio Hut



Rifugio Hut



Rifugio Hut



Rifugio Canziani al lago verde
Höchsterhütte am Grünsee

2560 m

CLUB ALPINO ITALIANO
Sezione di Milano / Sektion Mailand



Rifugio Hut



Knodel / Canederli



Rot Wein

Cantina Andriano

"Bocado" Schiava 2013

\$19



He Said, She Said

"Aroma: fruity and flowery with a characteristic **almond** note.

Taste: dry, crisp and harmonious with a pleasant acidity"

"Subdued aromas of wild strawberry and red flower take shape in the glass.

The light-bodied palate offers crushed red cherry and bitter **almond** alongside fresh acidity."



Schiava

Vernatsch

Trollinger

“Schiava is what Beaujolais Nouveau wishes it were: light and fruity”
- Winefolly.com

“Jason Jacobeit, wine director of Bâtard restaurant in New York, loved Schiava in part for its resemblance to other easy-drinking northern Italian reds such as Ghemme and Gattinara, from Piedmont. Schiava had the same “bright acidity and scrubby red fruit” but was less tannic and more accessible”
- Letty Teague



U.S. Sales Reps

Talk About Schiava

"A 'pizza wine' that sells well in Italy"

"Substitute for Beaujolais"

"Goes with Texas barbecue"

"It's chilled – a Rosé alternative"

