Wines of Trentino and Alto Adige

Paul D Poux, CSW
Taste Wine #4
What wine is this?
Muller-Thurgau (Riesling X Madeleine Royale)

“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
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
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 varietals
Coop conducts tastings of their wines against competitors globally

Mezzacorona:
Reduced use of chemicals; expansion of alternative methods

Grapecollective.com
Taste Wine #6
What wine is this?
Gerwurztraminer
Tramin, Alto Adige
Traminer
Noted in Tramin in 13c

Gewürztraminer
“Aromatic Traminer”
Gewürztraminer

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

He Said, She Said
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
Walking Wine Road
Most Schiava consumed locally

The remainder sold to Germany, Austria and Switzerland

Emphasis today on quality over quantity
Schloss Tirol
Tirolo and Merano

St Johannes, < 1164

Tappeinerweg, 1902

Pfarrkirche St. Nikolaus, 1463
I first tried Schiava
In South Tyrol, the choice for hiking passionsates ranges from easy walking trails to challenging Vie Ferrate.

Hiking passionsates are spolit 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.
Hiking Trails
Hiking Trails
Mountains Keep Rain Clouds Away
Shielding Effect from North/West
Mediterranean Climate from South
Rifugio Hut
Rifugio Hut
Rifugio Hut

Knodel / Canederli

Rot Wein
Cantina Andriano
“Bocado” Schiava 2013

$19
“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 scruffy 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”