The Wines of Alto Adige

A Trifecta of Pure Pinot Perfection

with May Matta-Aliah, DWS, CWE
Alto Adige Ambassador

Society of Wine Educators Conference | August 10, 2017
Alto Adige: Overview
Location

Bolzano

Alto Adige/Südtirol

Italy
Fussweg nach Saltria
Sentiero per Saltria
Parcheggio Compatsch
Parkplatz Compatsch
Schweige Ritsch
Malga Ritsch
Malga Schwaige Römer
Alto Adige/Südtirol (South Tyrol) History

1919: Previously part of Austria, Italy annexes Südtirol/Alto Adige. Italianization of region - Bozen becomes Bolzano

1939: Inhabitants given option to become Italianized or become part of Germany

1945: Südtirol occupied by Allies

1972: Alto Adige/Südtirol becomes autonomous region
Embracing the best of two cultures and languages yet identifying as purely South Tyrolean
Wine History

c. 500 BC: Archeological finds show wine grapes being grown

1893: First cooperative founded in Andriano

1896: First Bolzano Wine Tasting Festival

1975: Recognition of Alto Adige/Südtiroler appellation

Since 1980: Drastic reduction of yields
Modern technologies & methods introduced to boost quality.
Alto Adige: Wine Region
Alto Adige Production

- 13,100 vineyard acres
- 5,000 winegrowers
- 46,000 tons of grapes harvested
- Average vineyard area: 2.5 acres
- 150 wineries
- 10,000 people working in wine industry

- 40,000,000 bottles produced per year
  - 60% White Wine
  - 40% Red Wine

98% DOC: the region with the most DOC wines in Italy
Alto Adige Wine Growers

🧯 Cooperatives
70% of production by 12 cooperatives

🧯 Wine Estates
25% of production by 40 private members

🧯 Independent Winegrowers
5% of production by 100 winemakers
Topography and Climate

300 sunny days per year

Large temperature differential between day and night

Vineyards at 600 – 3,300 feet in altitude

Warm Air Currents

20 - 32 inches of rain per year

64 average temps during growing season

THE ALPS

Cold Wind
A Mosaic of Soils

Alto Adige has a wide range of soil types

- Primitive rock soil composed of Quartz and Mica
- Volcanic porphyry soil
- Limestone and dolomite
20+ grape varieties
GROWING AREAS

7 growing areas

VALLE ISARCO: 348 ha (860 acres)
VAL VENOSTA: 43 (106 acres)
MERANO & VICINITY: 368 ha (909 acres)
VAL d’ADIGE: 258 ha (637.5 acres)
OLTRADIGE: 1,682 ha (4,156 acres)
BOLZANO & VICINITY: 686 ha (1,695 acres)
BASSA ATESTINA: 1,869 ha (4,618 acres)
Alto Adige: Tasting
Pinot Bianco

1852: Cultivated in region for the first time
Area under cultivation: 540 ha/1,335 acres
Cultivation zones: Primarily in Val d’Adige, Oltradige & Bassa Atesina
Preferred location: Well-ventilated, high-elevation locations up to 800 m/2,600 ft ASL
Wines: The elegant scent of apples, pears, lemons, tones of hay blossoms and hazel nuts as well as a lively acidity. To preserve the variety’s fruitiness and finesse, winemakers use oak very sparingly
VAL d’ADIGE, OLTRADIGE, & BASSA ATESTINA
VAL d’ADIGE

Central Adige Valley between Bolzano and Merano

- Vineyard Area: 637.5 acres
- Average Yearly Rainfall: 30”
- Average Yearly Temperature: 48F
- Soils: mainly red porphyry base
- Main Grapes: Sauvignon Blanc, Pinot Blanc, Schiava, Lagrein
- Production: 70% white, 30% red
- Sub-DOC: Alto Adige Terlano
Lago di Caldaro is the heart of this zone of gently rolling hills

- Vineyard Area: 4,156 acres
- Average Yearly Rainfall: 31”
- Average Yearly Temperature: 53F
- Soils: mainly limestone & porphyry; some acid moraine
- Main Grapes: Schiava, Pinot Blanc, Chardonnay, Sauvignon Blanc, Gewürztraminer
- Production: 56% white
  44% red
- Sub-DOC: Lago di Caldaro
Tasting: Pinot Bianco

1. Cantina Kaltern Pinot Bianco Vial 2015
   DOC Alto Adige

   DOC Alto Adige

3. Terlan Pinot Bianco Vorberg 2010
   DOC Alto Adige Terlano
Tasting: Pinot Bianco

Wine 1:
Cantina Kaltern Pinot Bianco Vial 2015
DOC Alto Adige

Alcohol Content: 13.5%
Acidity: 6 g/l
Residual Sugar: 2.5 g/l
PH: 3.3
Cantina Kaltern - Vial Vineyard
**Tasting: Pinot Bianco**

Wine 2:

St. Michael-Eppan Pinot Bianco Schulthauser 2015

DOC Alto Adige

Alcohol Content: 14%

Acidity: 5.5 g/l

Residual Sugar: 3 g/l

PH: 3.15
St. Michael-Eppan
Tasting: Pinot Bianco

Wine 3:
Terlan Pinot Bianco Vorberg 2010
DOC Alto Adige Terlano

Alcohol Content: 13.5%
Acidity: 5.5 g/l
Residual Sugar: 3.1 g/l
PH: 3.38
Cantina Terlano
There are currently 8 controlled designations of origin

1. Alto Adige or Südtiroler (Region-wide appelation)
2. Lago di Caldaro or Kalterersee
3. Alto Adige Valle Isarco or Südtirol Eisacktaler
4. Alto Adige Santa Maddalena or Südtirol St. Magdalener
5. Alto Adige Terlano or Südtirol Terlaner
6. Alto Adige Meranese or Südtirol Meraner
7. Alto Adige Valle Venosta or Südtirol Vinschgau
8. Alto Adige Colli di Bolzano or Südtirol Bozner Leiten
Pinot Grigio

1848: Cultivated in region for the first time

Area under cultivation: 629 ha/1,554 acres

Cultivation zones: Primarily in Oltradige & Bassa Atesina

Preferred location: Warm locations on the valley floor up to a maximum of 500 /1,600 ft ASL, preferably on alluvial and gravel soils

Wines: Medium-bodied with warm, flowery aromas resembling ripe apples, pears, quince or linden blossoms. The variety demonstrates different characteristics depending upon its zone of cultivation
OLTRADIGE, & BASSA ATESINA
BASSA ATESINA

Southern, warm, and expansive zone influenced by the mild climate of nearby Lake Garda

- **Vineyard Area:** 4,618 acres
- **Average Yearly Rainfall:** 32”
- **Average Yearly Temperate:** 54°F
  (Summer high temps can reach 97°F)
- **Soils:** limestone & dolomite
  sandy marl in the south
- **Main Grapes:** Pinot Grigio, Chardonnay
  Schiava, Pinot Noir,
  Gewürztraminer
- **Production:** 67% white
  33% red
BASSA ATESTINA
**Tasting: Pinot Grigio**

   DOC Alto Adige

5. Elena Walch Pinot Grigio Vigna Castel Ringberg 2015  
   DOC Alto Adige

6. Tramin Pinot Grigio Unterebner 2015  
   DOC Alto Adige
Tasting: Pinot Grigio

Wine 4: Peter Zemmer Pinot Grigio 2016
DOC Alto Adige
Alcohol Content: 13.6%
Acidity: 5.2 g/l
Residual Sugar: 1.7 g/l
PH: 3.40
Sustainability at Peter Zemmer Winery
Tasting: Pinot Grigio

Wine 5:
Elena Walch Pinot Grigio
Vigna Castel Ringberg 2015
DOC Alto Adige
Alcohol Content: 14%
Acidity: 5.4 g/l
Residual Sugar: 2.4 g/l
PH: 3.46
Vigna Castel Ringberg
Tasting: Pinot Grigio

Wine 6: Tramin Pinot Grigio Unterebner 2015
DOC Alto Adige
Alcohol Content: 14%
Acidity: 6.2 g/l
Residual Sugar: 2.3 g/l
PH: 3.4
Cantina Tramin
Pinot Nero

1835: Cultivated in region for the first time

Area under cultivation: 443 ha/1,554 acres

Cultivation zones: Primarily in Bassa Atesina & Oltradige

Preferred location: Medium-high hilly areas starting from 400 m/1,300 ft ASL preferably on chalky gravel soils

Wines: Typical Alto Adige Pinot Noirs are well-structured wines with rich and intense aromas of dark berries, clove, and violets. They often are amazingly close to their models in Burgundy
Tasting: Pinot Nero

7. Abbazia di Novacella Pinot Nero 2015
   DOC Alto Adige

8. Colterenzio Pinot Nero Riserva St. Daniel 2014
   DOC Alto Adige

   DOC Alto Adige
Tasting: Pinot Nero

Wine 7:
Abbazia di Novacella Pinot Nero 2015
DOC Alto Adige

Alcohol Content: 13.2%
Acidity: 5.2 g/l
Residual Sugar: 1.5 g/l
PH: 3.6
Abbazia di Novacella
Tasting: Pinot Nero

Wine 8:
Colterenzio Pinot Nero Riserva St. Daniel 2014
DOC Alto Adige

Alcohol Content: 13.2%
Acidity: 5.2 g/l
Residual Sugar: 4.1 g/l
PH: 3.59
Cantina Colterenzio
Tasting: Pinot Nero

Wine 9:
Castelfeder Pinot Nero Burgum Novum 2008
DOC Alto Adige

Alcohol Content: 13.74%
Acidity: 5.9 g/l
Residual Sugar: 3.5 g/l
PH: 3.2
Castelfeder
Alto Adige Wines c/o Cornerstone Communications Ltd.

www.altoadigewinesusa.com

www.facebook.com/AAwines

Instagram & Twitter: @altoadigewines

#TasteAltoAdige

altoadigewines@gmail.com
Thank you for Joining us!