

# TRENTINO ALTO ADIGE



*This is the most northern region of Italy, through which the Adige river flows, and it is made up of two distinct areas also from an oenological point of view. This region has revealed itself, in the last three decades, as the area with the greatest potential for white wines in Italy, although it also offers excellent reds. The terroirs and the climates here are remarkably suited for the vine, the microclimates fabulous and highly diversified and the technology of winemaking among the most sophisticated in the nation. The Institute of San Michele all'Adige is one of the oldest and best oenological schools in Italy and one of the most important research institutes in Europe. Tiziano Tommasi, owner of La Cadalora, has been working here as a researcher for many years. Vines were grown in this region since 2,000 BC and the ancient population of the Raetians, later conquered by the Romans, used to preserve wine in wooden barrels. During the medieval times viticulture was continued by the monasteries. The wines of Trentino Alto Adige were well known and appreciated also in Germany and in Austria up to modern times. Unfortunately the vineyards of this region were not spared by Phylloxera, Oidium and Peronospora at the end of the 1800s and at the beginning of the 1900s.*

*The landscape is extremely varied: high peaks of the Alps, luscious green valleys, beautiful lakes. The vineyards are cultivated as gardens.*

*The cuisine is also extremely varied and quite different to the rest of Italy: of Germanic-Austrian influence in Alto Adige (also known as South Tyrol) and of Venetian influence in Trentino.*

*Due to the combination of the unique microclimates, soils and advanced technology, lovely wines are made from allochthonous varieties (such as Pinot Blanc, Pinot Gris, Chardonnay, Sylvaner, Riesling, etc) and autochthonous varieties (Lagrein, Schiava or Vernatsch, Casetta, Marzemino, Gewürztraminer). Furthermore, environment friendly practices have been the rule in this region for a long time.* ◇





**Main indigenous varieties**

	Lagrein		Gewürztraminer
	Schiava		
	Marzemino		
	Casetta		






Situated in the town of Santa Margherita, in the southernmost part of Trentino, the estate of La Cadalora extends its 12 hectares of vineyards in three different plots: about 5 hectares on the calcareous soils close to Marco di Rovereto and the remaining 7 hectares in two calcareous conoids of Valle Cipriana and San Valentino, at the foothills of Monte Zugna. The soils of the latter contain higher percentages of clay while the former are gravelly/sandy and calcareous.

In the eighties Rodolfo and Tiziano (a trained oenologist from the renowned Institute of San Michele all'Adige) took over the management of their father's estate and immediately set to work: the traditional "Pergola Trentina" training system was modified in order to obtain a vineyard density between 5,000 and 8,000 vines/hectare ensuring a maximum of 1 to 1.5 kgs of grapes per plant. Viticulture became strictly environment friendly by eliminating chemicals: "sexual confusion" practice is followed for insect control, only Bordelaise poultice is sprayed and grass is left on the aisles. Green pruning, topping of the vines and deleafing keep the plants balanced and when necessary and depending on the varietal, fruit is thinned by cutting the second cluster or the "wings" of the clusters.

The varietals grown are Pinot Grigio, Chardonnay, a little Sauvignon Blanc, Gewürztraminer, Pinot Noir, Marzemino and Casetta (these last two planted right after World War One, Casetta being a very ancient and rare varietal).

Tiziano's son Michele is now working full-time at the estate. He graduated in oenology in Italy and at the renowned University of Geisenheim in Germany with a thesis on forecasting models for vineyard management.

The stile of Tiziano is one after my own heart. The white wines are superbly characterized by a rich, buttery structure and powerful varietal aromas. The level of the reds is also very high, the wines made from Casetta and Marzemino are extremely interesting and intriguing and definitely worth a try.

La Cadalora represents more than the discovery of a fine producer, it is the long sought find of a winemaker who, thanks to his outlook and capacity, produces outstanding wines from Italy. ◇





### Pinot Grigio Vallagarina IGT

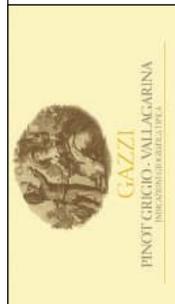
Zone: *Santa Margherita, Vallagarina*  
 Varietal: *100% Pinot Grigio*  
 Vineyard Ext.: *3 hectares*  
 Average Prod.: *35,000 bottles*



*Type of Viticulture: Practicing Organic*

### Pinot Grigio Vallagarina IGT Gazzi

Zone: *S. Margherita Vallagarina*  
 Cru: *Gazzi*  
 Varietal: *100% Pinot Grigio*  
 Vineyard Ext.: *1 hectare*  
 Average Prod.: *5,000 bottles*



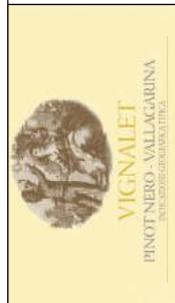
### Gewürztraminer Vallagarina IGT

Zone: *S. Margherita Vallagarina*  
 Varietal: *100% Gewürztraminer*  
 Vineyard Ext.: *1 hectare*  
 Average Prod.: *5,000 bottles*



### Pinot Nero Vallagarina IGT Vignalet

Zone: *S. Margherita Vallagarina*  
 Varietal: *100% Pinot Nero*  
 Vineyard Ext.: *1.1 hectares*  
 Average Prod.: *6,000 bottles*



# SAN PIETRO

Trentino Alto Adige



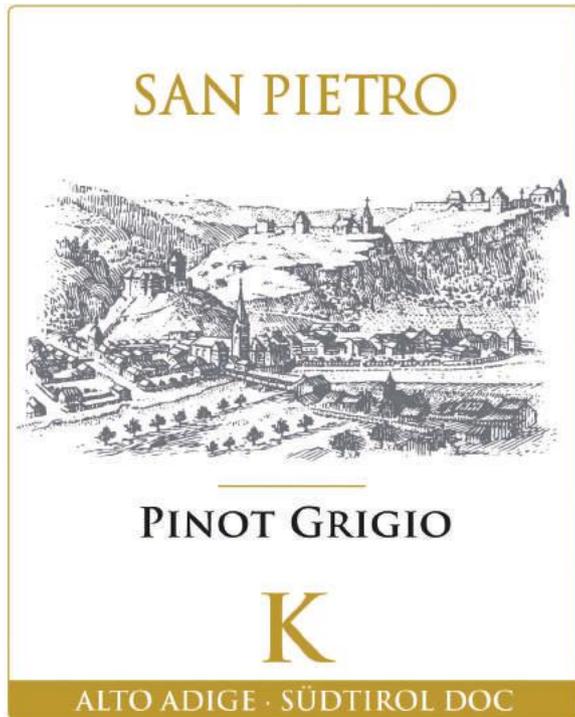
The brand of San Pietro has been supplied to Marc de Grazia Selections for over 25 years by the cooperative Viticoltori Alto Adige. As of 2017 this cooperative is disbanding. San Pietro is a registered brand of Marc de Grazia Selections so that we have contracted with the two principal members of the ex cooperative to supply Alto Adige DOC Chardonnay, Alto Adige DOC Lagrein, Alto Adige DOC Pinot Bianco (Weissburgunder), Alto Adige DOC Pinot Grigio, Alto Adige DOC Pinot Grigio K, Alto Adige DOC Pinot Nero, Alto Adige DOC Schiava and Alto Adige DOC Kerner.

The vineyards stand at an altitude between 220 and 900 meters above sea level in the best areas of Oltradige and of Bassa Atesina.

The microclimate, the composition of the soils and the ripening period of the grapes differ very much so that the various grape varieties can find optimal conditions.

Viticulture is integrated/sustainable and the cellars are modern and built following environment friendly guidelines.

The vinification of the wines is extremely careful combining tradition and modern technology in order to obtain the best expression of each grape variety and of each terroir. ◇



**Alto Adige DOC Pinot Grigio K**

Zone: *Alto Adige*  
Varietal: *100% Pinot Grigio*  
Average Prod.: *150,000 bottles*

**Alto Adige DOC Pinot Grigio**

Zone: *Alto Adige*  
Varietal: *100% Pinot Grigio*  
Average Prod.: *260,000 bottles*

**Alto Adige DOC Pinot Nero**

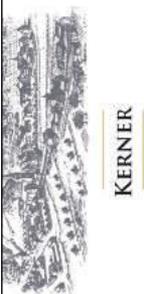
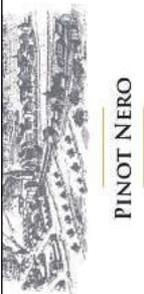
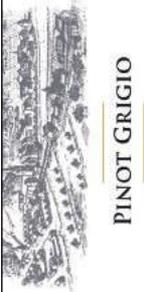
Zone: *Alto Adige*  
Varietal: *100% Pinot Nero*  
Average Prod.: *80,000 bottles*

**Alto Adige DOC Kerner**

Zone: *Alto Adige*  
Varietal: *100% Kerner*  
Average Prod.: *6,000 bottles*



*Type of Viticulture: Integrated / Sustainable*



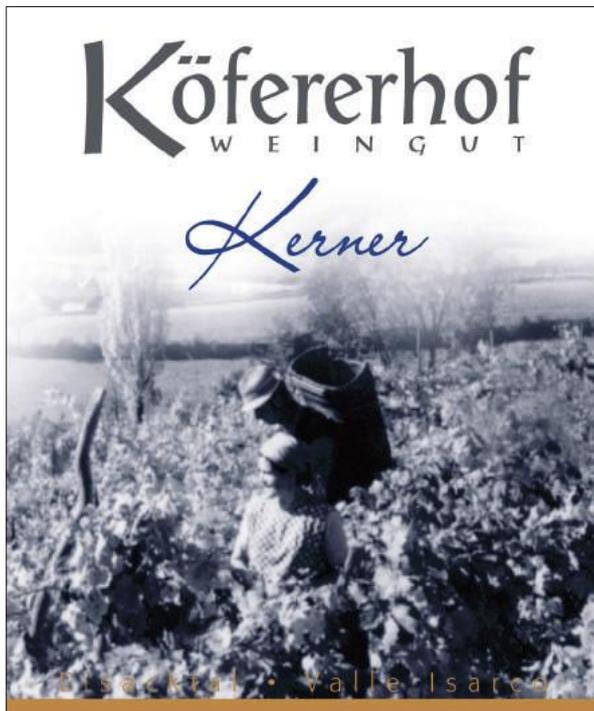


Weingut Köfererhof is located in the Isarco Valley, the most northern tip of Italy. The 11 hectares of vineyards of the estate are planted on loose and loamy-sandy soils at an average altitude of 650 meters on sea level. The farmstead dates back to the twelfth century and since then grapes have always been grown and wine was sold directly at the farm. The Kerschbaumer family has run the estate since 1940.

Up to 1995, when the cellar was completely rebuilt and wine started being produced again and estate bottled, grapes were sold to Abbazia di Novacella, the local Co-op. Günther Kerschbaumer is the agronomist and winemaker and the wines produced are typical of this area and more similar to the wines made across the border in Austria than to the traditional Italian whites. Dense plantings (6,000-7,500 vines per hectare) combined with altitude, high temperature during the day and cool nights in summer result in fresh, aromatic and fruity wines with a good structure and mineral notes.

The Kerschbaumers make eight Alto Adige Valle Isarco DOC wines from the classical varieties of the region: Pinot Grigio, Sylvaner (a “base” and a single vineyard wine are produced), Kerner, Müller Thurgau, Grüner Veltliner, Gewürztraminer and Riesling. ◇





**Alto Adige Valle Isarco DOC Kerner**

Zone: *Novacella/Varna*  
 Varietal: *100% Kerner*  
 Vineyard Ext.: *3.6 hectares*  
 Average Prod.: *25,000 bottles*

*Type of Viticulture: Integrated / Sustainable*



**Alto Adige Valle Isarco DOC  
Pinot Grigio**

Zone: *Varna/Novacella*  
 Varietal: *100% Pinot Grigio*  
 Vineyard Ext.: *1.2 hectares*  
 Average Prod.: *8,000 bottles*



**Alto Adige Valle Isarco DOC  
Sylvaner**

Zone: *Varna/Novacella*  
 Varietal: *100% Sylvaner*  
 Vineyard Ext.: *1.3 hectares*  
 Average Prod.: *8,000 bottles*



**Alto Adige Valle Isarco DOC  
Gewürztraminer**

Zone: *Varna/Novacella*  
 Varietal: *100% Gewürztraminer*  
 Vineyard Ext.: *0.9 hectares*  
 Average Prod.: *5,500 bottles*





The estate has belonged to the Pratzner family for 400 years. It is located at 675 meters above sea level on a sunny hill near the village of Naturno, in the lower Venosta valley, 12 kilometres from the town of Merano in Alto Adige. The climate of this lovely valley is dry and windy. The soil is poor and difficult to cultivate. The altitude and the prehistoric rock of the soil are ideal for the production of white wines with great character and of delicate reds. The vineyards stand above the picturesque castle of Naturno and have been managed with a great passion for over 15 years by Franz Pratzner, the present owner, together with his wife Bernadette. Franz is the agronomist and the wine maker of the estate as well.

The vineyards, all with southern exposure, extend for 12 hectares and are planted with Sauvignon Blanc, Pinot Blanc, Pinot Noir, Gewürztraminer and Riesling. Apple trees, peach trees and Schiava (Vernatsch) vines were previously cultivated in this location. The vine training system is espalier (Guyot) and the vineyard density is 9,000-12,000 vines/hectare.

Sustainable/integrated viticulture is pursued, grass is left on the aisles between the rows of vines, and specific leguminous plants are sown every 5-6 years. Copper and sulphur base products are mainly sprayed and only organic fertilizers are used.

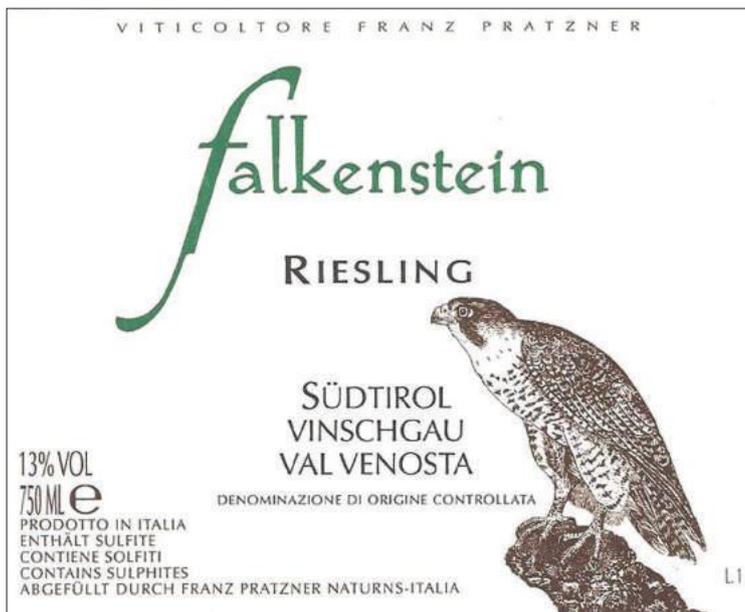
The cellar, with very modern equipment, has been totally renovated in the last two years. Acacia casks, of a capacity of 10-40 hectolitres, are used to vinify and mature the white wines, which are kept on the lees till bottling. Acacia wood is neutral so that the complex aromatics of the wines are maintained.

The wines are rich and structured, the fruit is intense and complex with a lively and fresh acidity.

The Italian and international specialised press consider the Riesling one of the best produced south of the Alps.

The average production is approximately 90,000 bottles/year.





### Alto Adige Val Venosta DOC Riesling

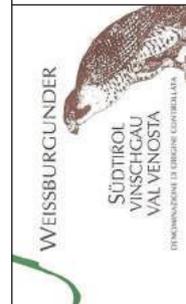
Zone: *Naturns (Bozen)*  
 Varietal: *100% Riesling*  
 Vineyard Ext.: *7 hectares*  
 Average Prod.: *45,000 bottles*



*Type of Viticulture: Integrated / Sustainable*

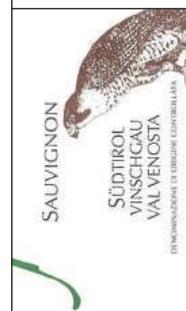
### Alto Adige Val Venosta DOC Pinot Bianco

Zone: *Naturns (Bozen)*  
 Varietal: *100% Pinot Bianco*  
 Vineyard Ext.: *2 hectares*  
 Average Prod.: *15,000 bottles*



### Alto Adige Val Venosta DOC Sauvignon

Zone: *Naturns (Bozen)*  
 Varietal: *100% Sauvignon Blanc*  
 Vineyard Ext.: *1.5 hectares*  
 Average Prod.: *9,000 bottles*



### Alto Adige Val Venosta DOC Pinot Nero

Zone: *Naturns (Bozen)*  
 Varietal: *100% Pinot Nero*  
 Vineyard Ext.: *1 hectare*  
 Average Prod.: *8,000 bottles*





This small, family run estate south of Bolzano, was bought at the beginning of the 1950s by the grandmother of Roman Mottironi, the present manager. The vineyard extension is approximately 5.5 hectares, while 1.5 hectares are grown with apple trees. Wine has always been made at Putzenhof, Roman's grandfather used to make a white and a red, bottled in 1 litre bottles, with local grape varieties.

In 2009 Roman started bottling and labelling the wines made with the estate grown grapes.

The vineyards are located in three different zones, all with a particularly favourable microclimate for viticulture.

The Pinot Noir vineyards stand in Salorno in the Mazzon zone, which is considered the best cru for this variety in Alto Adige.

The altitude is 500-600 meters above sea level, the soil is porphiric, sandy and clayey, the exposure is south-west.

The Kerner vines stand in Valle d'Isarco which is particularly suitable for this grape variety (in fact all the Kerner vineyards of Alto Adige are located in this area). The altitude is 500 meters above sea level, the exposure is south-west, the soil is sandy and clayey.

The other vineyards of the estate (Sauvignon Blanc, Chardonnay and Lagrein) stand on the hills south-east of Bolzano. The exposure is south-west and the soils are porphiric, sandy and clayey.

Environment friendly agricultural practices are followed. Weed killers have been banned 15 years ago and cover crops are left on the aisles between the rows of vines. Instead of dropping fruit, the clusters are cut in half in July, removing the lower part which ripens later. Only products approved by the protocol for organic viticulture are sprayed in the vineyards.

Roman is supported by a young and talented oenologist, Mirko Maccani, and their combined efforts result in fresh, flavourful and mineral wines.

The range of wines, all Alto Adige DOC, includes three whites made with Chardonnay, Sauvignon and Kerner and three reds, a Lagrein, a Pinot Nero and a Bozner Leiten (meaning hills of Bolzano, a blend of 85% Schiava and 15% Lagrein and Pinot Nero). The total average production a year is 35,000-37,000 bottles.

Azienda Putzenhof also offers six delightful rooms in its agriturismo. ◇



### Alto Adige DOC Pinot Nero

Zone: *Bolzano*  
 Varietal: *Pinot Nero*  
 Vineyard Ext.: *1.4 hectares*  
 Average Prod.: *5,000 bottles*

### Alto Adige Valle d'Isarco DOC Kerner

Zone: *Bolzano*  
 Varietal: *100% Kerner*  
 Vineyard Ext.: *0.5 hectares*  
 Average Prod.: *4,000 bottles*

### Alto Adige DOC Sauvignon

Zone: *Bolzano*  
 Varietal: *100% Sauvignon Blanc*  
 Vineyard Ext.: *0.8 hectares*  
 Average Prod.: *4,000 bottles*

### Alto Adige Bozner Leiten DOC

Zone: *Bolzano*  
 Varietals: *85% Schiava,  
 15% Lagrein and Pinot Noir*  
 Vineyard Ext.: *1 hectare*  
 Average Prod.: *8,000 bottles*

