



The vineyards at Falkenstein

ALTO ADIGE

The budding phase started early. In April the temperature dropped and this slowed down the vegetative cycle. For this reason the harvest started later.

NATURNS (Province of Bolzano)

Azienda Agricola Falkenstein (Alto Adige Val Venosta DOC, Riesling, Pinot Bianco, Sauvignon, Pinot Nero): "...The harvest started on the 19th of September and ended on the 4th of November. The sequence of the varieties picked was: Pinot Nero, Pinot Bianco, Sauvignon Blanc, Sauvignon for the production of passito, Gewürztraminer, Riesling. The ripening of the grapes was good, but this year it was a little slow. Therefore, we waited to harvest the Riesling grapes till the end of October, in order to have an optimal ripening. The grape yield was: Pinot Nero 5.5 tons/hectare; Pinot Bianco 8 tons/hectare; Sauvignon 7.5 tons/hectare; Gewürztraminer 6 tons/hectare; Riesling 7 tons/hectare. We use organic products in the vineyards, but we are not certified organic. The wines have nearly finished the fermentation (28/11). They are fresh with a good acidity and with a well structured aroma. We did not carry out a late harvest this year, but we produced a passito made with Sauvignon Blanc for the first time. 2016 is a very good vintage with many surprises of the climate. 2016 could be compared to 2013..."

SAN GIACOMO/LAIVES (Province of Bolzano)

Roman Mottironi of Azienda Agricola Putzenhof (Alto Adige Bozner Leiten DOC, Alto Adige DOC, Chardonnay, Lagrein, Pinot Nero, Sauvignon, Kerner):

“..the harvest went well. It was quite rainy this year, but we did not have problems as the soils of our vineyards are quite sandy. We started picking on the 20th of September, two weeks later than usual, and we finished at the end of October. The grapes were beautiful and healthy. The wines are very complex, fruity, supple, with a good acidity and pH. 2016 is a good vintage.....”