

Herzlich Willkommen

Welcome

Bienvenue

Bienvenidos

Benvenuti



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Benvenuti

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Bienvenue

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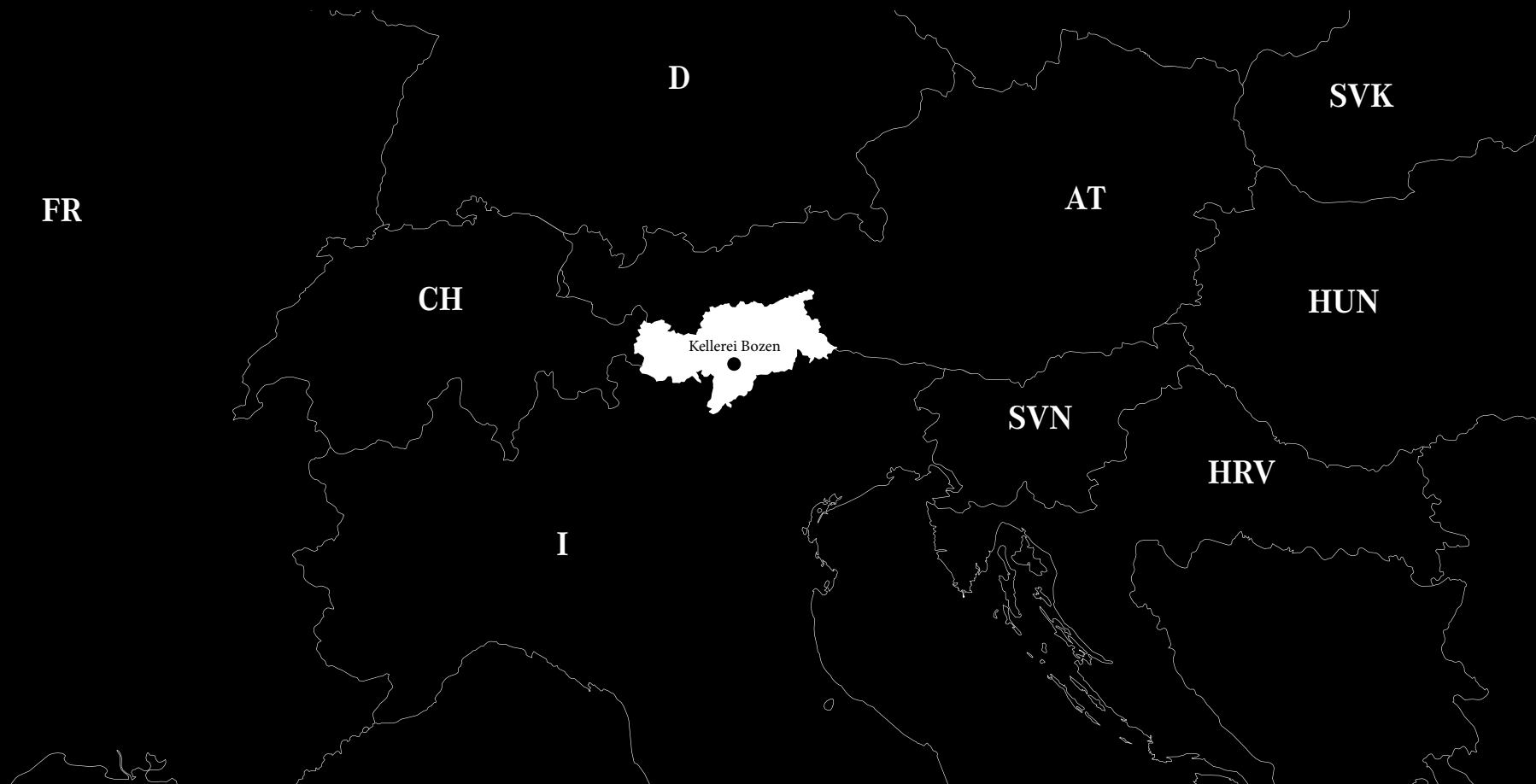


The best sites of Cantina Bolzano
are as varied as the land itself.

KELLEREI
BOZEN

CANTINA • WINERY

In the heart of Europe.



Country of contrasts.



Country of contrasts.



Country of mountains.



Country of culinary variety.



Country of culinary variety.



Wine at the center of their lives.

Do it with passion and you will do it well! The members of the cooperative combine a love of their homeland with a passion for their craft. They are the descendants of farmers and aristocrats. They live and work on traditional farms and historical estates. Their vineyards are located on the slopes and in the valley bottom.

On diverse soils they cultivate 15 different grape varieties, which are used to make wines with local/regional character. What the 224 members of Cantina Bolzano have in common, however, is greater than all the differences. Wine is at the center of their lives. They have a passionate commitment to the quality of the wines – as proud ambassadors of Bolzano and Alto Adige and their identity and culture.



1908



2001



1908

... thirty wine growers in Gries decided to form a cooperative. A few years later, in 1930, 18 wine growers founded another cooperative in the St. Magdalena district.

Despite the turbulence caused by the difficult years of the 1970s and 1980s, the winery managed to increase sales of its Lagrein flagship wine and to consolidate its market share through a change of focus in production from quantity to quality.

2001

... the Gries and St. Magdalena wineries agreed on a merger with the aim of bundling their resources, becoming one of the leading players in Alto Adige and consolidating their range of wines in line with market demand.



2016



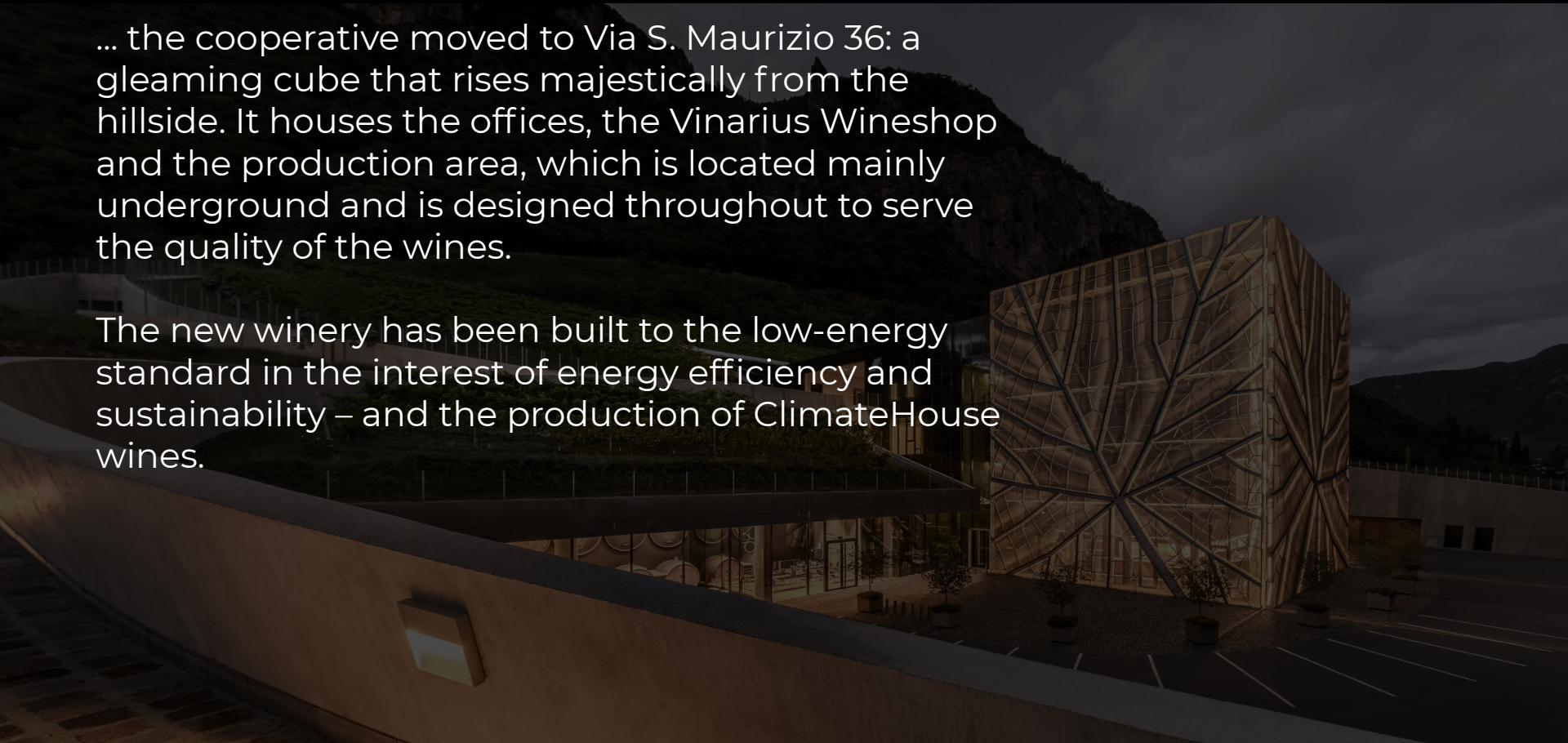
2016



2018

... the cooperative moved to Via S. Maurizio 36: a gleaming cube that rises majestically from the hillside. It houses the offices, the Vinarius Wineshop and the production area, which is located mainly underground and is designed throughout to serve the quality of the wines.

The new winery has been built to the low-energy standard in the interest of energy efficiency and sustainability – and the production of ClimateHouse wines.



2018... We've made our mark.









Our growing area: The Bolzano basin.

Mediterranean and autochthonous.

340 hectares of the best Bolzano vineyards at between 200 and 1000 meters above sea level around Gries, S. Maurizio, Settequerce, Missiano, S. Giorgio, Cologna, S. Maddalena, S. Giustina, Coste and Renon.

Where north and south meet, landscapes and cultures intermingle. This variety finds expression not only in the natural environment and the people who live there but also in the wines they make. The sheer diversity of the sites is the key to the cultivation of a wide range of grape varieties. At higher altitudes white wine grapes like Sauvignon and Gewürztraminer are cultivated, the grapes for St. Magdalena grown further down and Cabernet and Merlot grow best at lower elevations, while Lagrein is at home in the valley bottom.

Facts.

224

Wine growers
with passion



340 ha

Cultivation area

52%

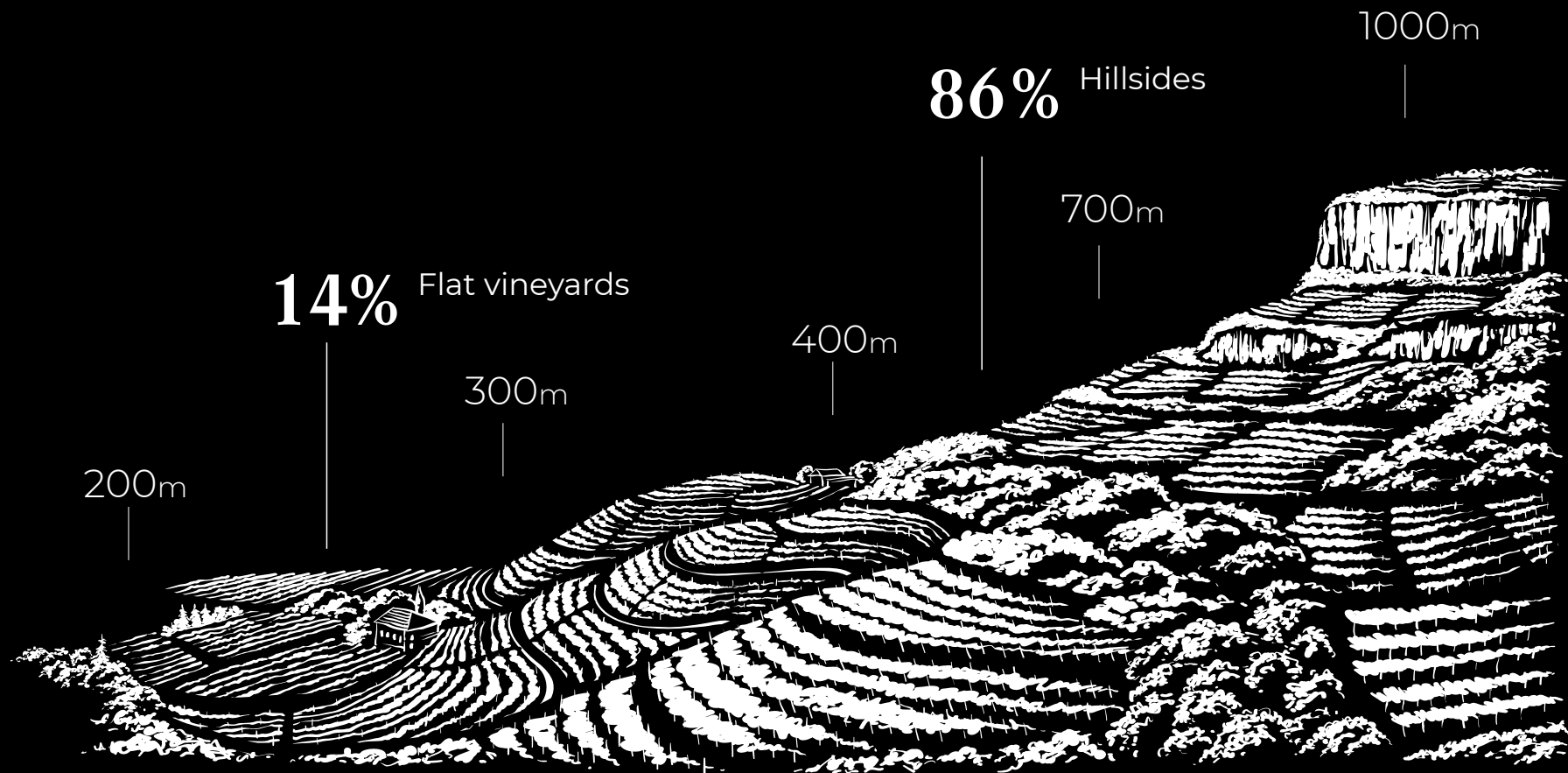
Red wines



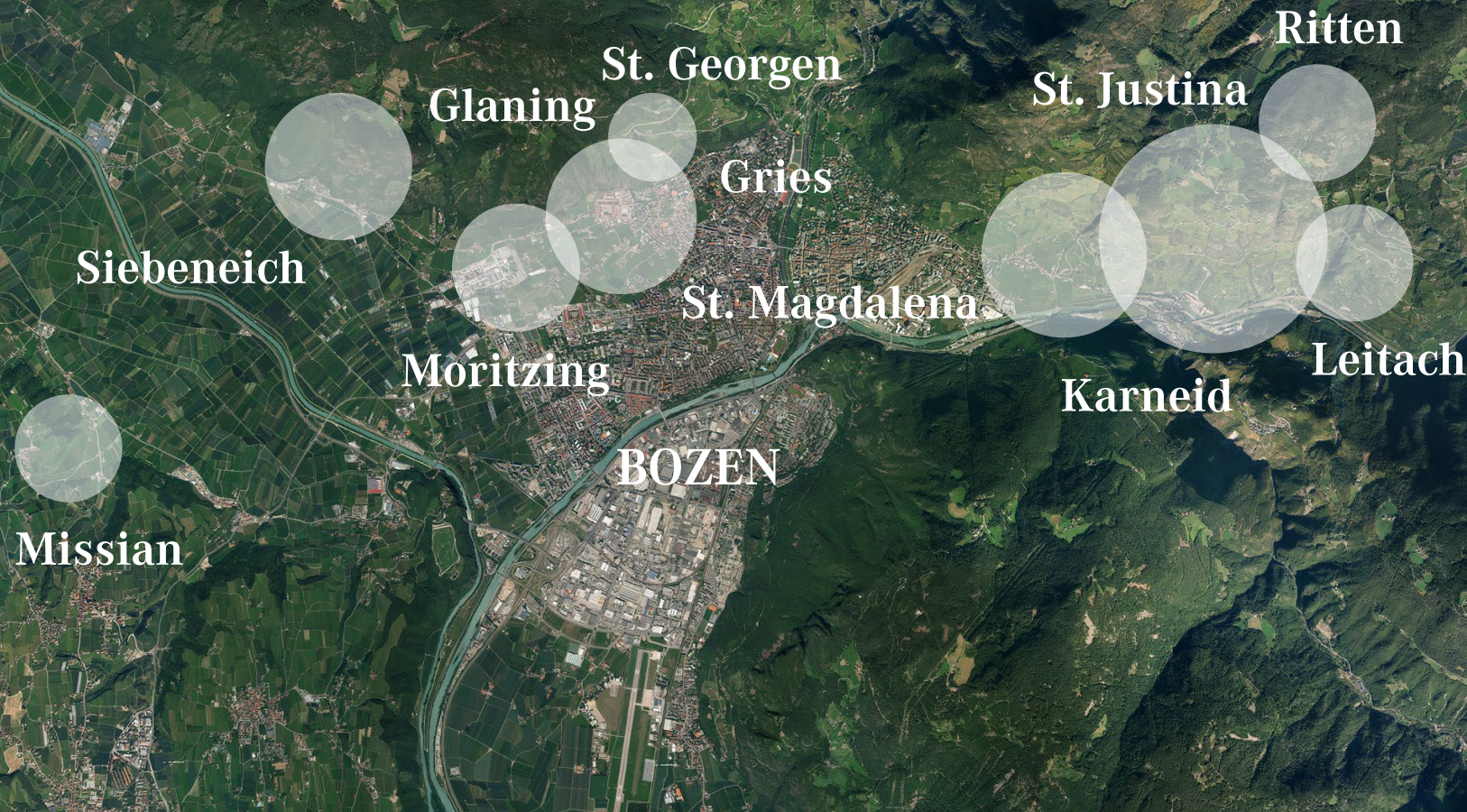
48%

White wines

Facts.



The best sites of Bolzano.





St. Magdalena

250-500m a. s. l.



Gries, Moritzing

250m a. s. l.



Siebeneich

250-300m a. s. l.



St. Justina, Ritten

550-950m a. s. l.



Glaning, St. Georgen

350-600m a. s. l.



Leitach

330m a. s. l.



Missian

450m a. s. l.

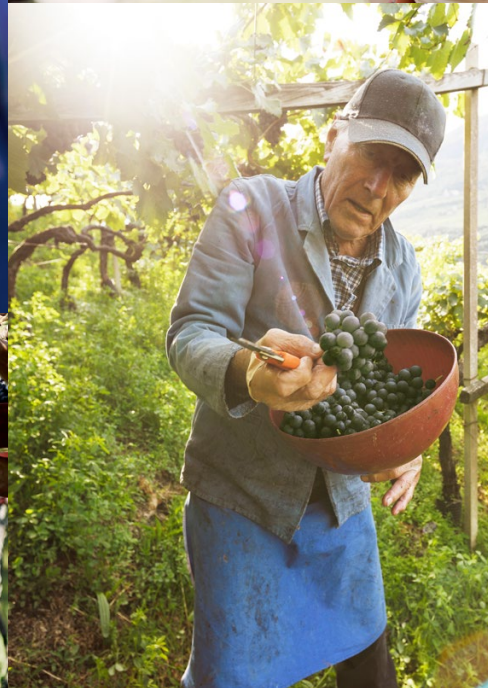
In harmony with nature.

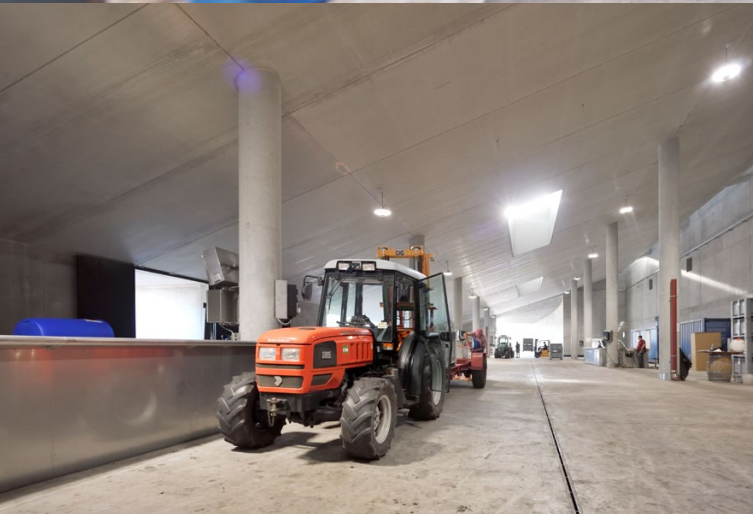
Nature's gifts must be employed with respect and understanding.

The winegrowers of Cantina Bolzano have a strong focus on near-natural methods and sustainable management. They are committed to treating the soils and vines with the greatest care and respect.









Committed to excellence.

“Making good wines is a craft: making great wines is an art.”

The fact that winemaker Stephan Filippi has mastered it is evident not only from the Lagrein Riserva Taber. With long years of experience in winemaking and a passion for the product, he creates unique and distinctive quality wines. Subtle wines that are full of character and very much in keeping with the spirit of the times.

The many accolades and awards won by the wines of Cantina Bolzano are due in no small part to Stephan Filippi's intuitive relationship with wine and his commitment to excellence.



Our most famous wines.



Our Riserva.



STEGHER



STEGHER



STEGHER

CHARDONNAY

RISERVA

Südtirol • Alto Adige DOC

Grape variety

Chardonnay

Warm steep porphyry slopes above Bolzano
at 650 meters a.s.l.

Grape harvest

End of September

Vinification

Gentle pressing and fermentation followed by
second fermentation in barriques and tonneau;
further aging in the bottle

Tasting notes

Color: straw yellow with a light green tinge

Aroma: exotic aromas of pineapple, mango and
honeydew melon with light vanilla notes

Taste: full-bodied with a well-balanced acidity
and pleasant mineral note

Food pairings

Grilled fish, shellfish and crustaceans, white
meats and poultry

Alcohol

13,5 % vol*

Residual sugar

2,1 g/l*



GREEL



GREEL



GREEL

SAUVIGNON

RISERVA

Südtirol • Alto Adige DOC

Grape variety

Sauvignon

**Area of cultivation/
climate**

Warm steep porphyry slopes on the Renon,
above Bolzano at 550 meters a.s.l.

Grape harvest

Middle of September

Vinification

Gentle pressing, fermentation and maturation
in barriques and tonneau; further aging in the bottle

Tasting notes

Color: straw yellow with a greenish hue

Aroma: intensive fruit aromas, gooseberry, elderflower,
with herbal and delicate wooden notes

Taste: harmonious opulence with well
balanced acidity and full body

Food pairings

Fried fish, savory dishes, white meats and fresh cheese

Alcohol

13,5 % vol*

Residual sugar

2,2 g/l*



THALMAN



THALMAN



THALMAN

PINOT NERO

RISERVA

Südtirol · Alto Adige DOC

Grape variety

Pinot Nero

**Area of cultivation/
climate**

Warm and well-ventilated sites on the Renon and
Leitach at 500 to 750 meters a.s.l.

Grape harvest

September

Vinification

After traditional fermentation of the must in wooden
vats, the young wine matures 1 year in French barriques,
further aging in the bottle.

Tasting notes

Color: intense ruby

Aroma: spicy, cinnamon, black pepper and cloves,
supported by a ripe red fruit, black cherry and plum

Taste: noble and elegant tannins, fresh mineral part
and a pleasant complexity

Food pairings

Roasts, game, saddle of venison, intense mature cheeses

Alcohol

13,5 % vol*

Residual sugar

2,1 g/l*





PRESTIGE

GRIESER LAGREIN

Südtirol · Alto Adige DOC

Grape variety	Lagrein
Area of cultivation/ climate	Warm sandy alluvial soils around Gries near Bolzano
Grape harvest	End of September to middle of October
Vinification	After traditional red wine fermentation in wooden vats, the young wine matures for about a year in French barriques and large wooden barrels.
Tasting notes	<p>Color: intense, dark ruby with purple hues</p> <p>Aroma: fruity aromas of ripe cherry, reminiscent of humus with delicate notes of vanilla and cocoa</p> <p>Taste: full-bodied and harmonious with smooth and elegant tannins</p>
Food pairings	Meat dishes, game and spicy hard cheeses
Alcohol	14 % vol*
Residual sugar	2,2 g/l*



TABER



TABER



TABER

LAGREIN

RISERVA

Südtirol • Alto Adige DOC

Grape variety

Lagrein

**Area of cultivation/
climate**

More than 80-year-old vines growing on warm sandy alluvial soils in Gries near Bolzano at 250 meters a.s.l.

Grape harvest

End of September to middle of October

Vinification

After traditional red wine fermentation in wooden vats, the young wine matures for about a year in French barriques.

Tasting notes

Color: impenetrable garnet

Aroma: fruity aromas of ripe cherry with floral notes of roses and violets, reminiscent of humus with fine hints of chocolate

Taste: powerful and harmoniously balanced with a velvety opulence, persistent and elegant

Food pairings

Boiled or grilled dark meats, game and mature cheeses

Alcohol

14 % vol*

Residual sugar

2,0 g/l*



SIEBENEICH



SIEBENEICH

MERLOT

RISERVA

Südtirol • Alto Adige DOC

Grape variety

Merlot

**Area of cultivation/
climate**

Warm and dry quartz porphyry soils on selected gentle slopes at Settequerce near Bolzano

Grape harvest

Beginning to middle of October

Vinification

After traditional red wine fermentation in wooden vats, the young wine matures for about a year in French barriques and in large wooden barrels.

Tasting notes

Color: dark ruby to garnet

Aroma: fruity aromas of ripe blackberry and wild berries, notes of fine herbs, reminiscent of humus, spicy

Taste: dense and complex with elegant tannins and a persistent aftertaste

Food pairings

Substantial dishes with grilled dark meats, game, wildfowl and hard cheeses

Alcohol

14,5 % vol*

Residual sugar

2,1 g/l*



MUMELTER



MUMELTER

CABERNET

RISERVA

Südtirol • Alto Adige DOC

Grape variety

Mainly Cabernet Sauvignon plus Cabernet Franc

**Area of cultivation/
climate**

Weathered porphyry soils on slopes near Bolzano at 330 meters a.s.l.

Grape harvest

Middle to end of October

Vinification

After traditional red wine fermentation in wooden vats, the young wine matures for about a year in French barriques und in large wooden barrels.

Tasting notes

Color: dark ruby with purple hues

Aroma: fruity aromas of blackcurrant, blackberry and cranberry; mildly peppery notes and pleasant toasted aromas

Taste: full-bodied, elegant and harmonious

Food pairings

Substantial dishes with grilled or roasted red meats, game and mature cheeses

Alcohol

14,5 % vol*

Residual sugar

2,2 g/l*





MAURITIUS

LAGREIN-MERLOT

Südtirol · Alto Adige DOC

Grape variety

Lagrein and Merlot

**Area of cultivation/
climate**

Warm fertile alluvial soils in San Maurizio/Gries near Bolzano at 250 meters a.s.l.

Grape harvest

End of September to middle of October

Vinification

After traditional fermentation of the must in wooden vats, the young wine matures for about a year in French barriques and large wooden barrels.

Tasting notes

Color: dark garnet

Aroma: concentrated fruit aromas of ripe berries, mildly spicy notes and hints of cocoa

Taste: dense and complex with elegant tannins and a persistent aftertaste

Food pairings

Substantial dishes with grilled dark meats, game, wildfowl and spicy hard cheeses

Alcohol

14 % vol*

Residual sugar

2,2 g/l*



MOAR



MOAR



MOAR

ST. MAGDALENER

CLASSICO

Südtirol • Alto Adige DOC

Grape variety

Schiava 85% and Lagrein 15%

**Area of cultivation/
climate**

Gravelly porphyry soils of Santa Maddalena
above Bolzano

Grape harvest

Beginning to middle of October

Vinification

Carefully selected grapes are fermented using the
traditional method and the wine is matured in large
oak barrels.

Tasting notes

Color: bright ruby

Aroma: floral notes of violets and roses, fruity aromas
of red cherry and raspberry, typical aromas of bitter
almond and marzipan

Taste: velvety and full with a long finish

Food pairings

Meat dishes such as carne salada and tagliatelle with
game ragout, light meats, smoked meats, dumplings,
Speck, pasta and hard cheeses

Alcohol

13,5 % vol*

Residual sugar

2,1 g/l*





ROSIS

MOSCATO ROSA

Südtirol • Alto Adige DOC

Grape variety

Moscato Rosa

**Area of cultivation/
climate**

Alluvial soils in Bolzano at about 250 meters a.s.l.

Grape harvest

Middle to end of September

Vinification

Temperature-controlled fermentation of naturally dried selected grapes and maturation in stainless steel tanks followed by aging in the bottle

Tasting notes

Color: bright ruby with dark hues

Aroma: floral notes of roses and nutmeg,
fruity notes of red berries, aromatic

Taste: delicate sweetness paired with a
pleasantly fruity acidity

Food pairings

Filled donuts, poppy seed strudel, jam tarts, crêpes,
fruit and chocolate desserts

Alcohol

12,5 % vol*

Residual sugar

92 g/l*





MOSCATO GIALLO

Südtirol · Alto Adige DOC

Grape variety

Moscato Giallo

**Area of cultivation/
climate**

Sun-blessed sites on the slopes around Bolzano at 300 to 400 meters a.s.l.

Grape harvest

End of September to middle of October

Vinification

Carefully selected grapes are air-dried on racks, gently pressed in February of the following year and slowly fermented in French barriques. The high sugar concentration causes fermentation to stop at about 10% ABV.

Tasting notes

Color: golden with amber hues

Aroma: fruity aromas of ripe apricot, pineapple, sugar melon and peaches, candied exotic fruits such as mango

Taste: full-bodied and opulent with a well-balanced acidity and creamy mouthfeel

Food pairings

As a dessert wine with pastries, strudel or mature blue cheeses

Alcohol

9,5

%

vol*

Residual sugar

<250 g/l*



Our Election.



MOCK



MOCK



MOCK

SAUVIGNON

Südtirol · Alto Adige DOC

Grape variety

Sauvignon Blanc

**Area of cultivation/
climate**

Steep gravelly slopes in Bolzano at 500 meters a.s.l.
with pronounced diurnal temperature variations

Grape harvest

September

Vinification

Short cold maceration and light pressing followed by
fermentation and aging in stainless steel tanks

Tasting notes

Color: pale straw yellow with greenish hues

Aroma: nettle, fruity aromas of peach and grapefruit,
floral aromas of acacia und elderflower; developing mineral
notes of flint stone with maturity

Taste: crisp acidity, persistent on the palate, aromatic
and full-flavored

Food pairingss

Herbs and fish such as salmon and trout, green and white
asparagus, poultry and salads

Alcohol

14 % vol*

Residual sugar

2,1 g/l*



DELLAGO



DELLAGO

PINOT BIANCO

Südtirol · Alto Adige DOC

Grape variety

Pinot Bianco

**Area of cultivation/
climate**

Porphyry and calcareous soils around Bolzano
at 500 meters a.s.l.

Grape harvest

Beginning to middle of September

Vinification

Following gentle pressing of the grapes, the wine is partly
fermented and allowed to rest on the lees in stainless steel
tanks, while the rest undergoes alcoholic and malolactic
fermentation in barriques.

Tasting notes

Color: bright straw yellow with greenish hues
Aroma: fruity aromas of Golden Delicious apples,
pears and white peaches with mineral notes
Taste: elegant and full-bodied with a fresh and
pleasant acidity

Food pairings

Asparagus, fish, pasta, poultry and vegetarian dishes,
also as an aperitif

Alcohol

14 % vol*

Residual sugar

1,9 g/l*



KLEINSTEIN



KLEINSTEIN



KLEINSTEIN

CHARDONNAY

Südtirol · Alto Adige DOC

Grape variety

Chardonnay

**Area of cultivation/
climate**

Warm steep porphyry slopes on the Renon,
above Bolzano at 550 meters a.s.l.

Grape harvest

Middle to end of September

Vinification

Following gentle pressing of the grapes, the wine is partly
fermented and allowed to rest on the lees in stainless steel
tanks, while the rest undergoes alcoholic and malolactic
fermentation in barriques.

Tasting notes

Color: sparkling straw yellow with golden hues

Aroma: exotic aromas of pineapple, mango and honeydew
melon with a touch of passion fruit and notes of banana
and vanilla

Taste: elegant and fresh with a well balanced acidity and
delicious mineral notes

Food pairings

Fish, starters and vegetarian dishes, also as an aperitif

Alcohol

14 % vol*

Residual sugar

2,1 g/l*



KLEINSTEIN

GEWÜRZTRAMINER

Südtirol · Alto Adige DOC

Grape variety

Gewürztraminer

**Area of cultivation/
climate**

Warm steep porphyry slopes on the Renon,
above Bolzano at 650 meters a.s.l.

Grape harvest

End of September to beginning of October

Vinification

Short cold maceration, light pressing and
temperature-controlled fermentation in stainless steel

Tasting notes

Color: intense straw yellow with golden hues

Aroma: aromatic, with floral notes of rose petals and
carnations, fruity notes of lychee, grapefruit and tropical
fruits, and a hint of honey

Taste: full-flavored and complex, pleasantly spicy with a
small amount of residual sugar

Food pairings

Crustaceans, Asian dishes, mature cheeses, Speck

Alcohol

15,5 % vol*

Residual sugar

7,8 g/l*



HUCK AM BACH



HUCK AM BACH



HUCK AM BACH

ST. MAGDALENER

CLASSICO

Südtirol · Alto Adige DOC

Grape variety

Schiava and Lagrein

**Area of cultivation/
climate**

Gravelly soils in Santa Maddalena above Bolzano

Grape harvest

Beginning to middle of October

Vinification

Traditional fermentation of carefully selected grapes and aging in large oak vats

Tasting notes

Color: intense ruby red

Aroma: floral notes of violets and roses, fruity aromas of red cherry and raspberry, typical aromas of bitter almond and marzipan

Taste: full and smooth with a persistent finish

Food pairings

Meat dishes such as carne salada and tagliatelle with game ragout, smoked meats, dumplings, Speck, pasta and hard cheeses

Alcohol

13 % vol*

Residual sugar

2,4 g/l*



PERL

LAGREIN

Südtirol · Alto Adige DOC

Grape variety

Lagrein

**Area of cultivation/
climate**

Bolzano at 250 meters a.s.l.

Grape harvest

End of September to middle of October

Vinification

After traditional fermentation of the must in stainless steel, the young wine matures in large oak barrels and in the bottle.

Tasting notes

Color: intense, dark ruby with purple hues

Aroma: floral aromas of violets and roses, fruity aromas of dark berries, spicy and minerally, typical notes of cocoa

Taste: elegant and well-rounded with velvety tannins and typical acidity

Food pairings

Grilled und fried meats, game and spicy hard cheeses

Alcohol

13,5 % vol*

Residual sugar

2,5 g/l*



BACHMANN



BACHMANN



BACHMANN

PINOT NERO

RISERVA

Südtirol · Alto Adige DOC

Grape variety

Pinot Nero

**Area of cultivation/
climate**

Steep vineyards around Bolzano between 600 and 700 m a.s.l..

Grape harvest

September

Vinification

After the traditional fermentation of the must in stainless steel tanks, the young wine spends six months maturing in French barriques, followed by aging in the bottle.

Tasting notes

Color: intense ruby

Aroma: fruity aromas of deep-red cherry, berries and plum; spicy hints of cinnamon and clove with a whiff of vanilla and tobacco

Taste: full-flavored with a velvety mouthfeel and smooth tannins

Food pairings

Beef, wildfowl, saddle of venison and medium-aged cheeses

Alcohol

13,5 % vol*

Residual sugar

2,3 g/l*





LAVEN

BIANCO

BIO

Südtirol · Alto Adige DOC

Grape variety

A composition from the three grape varieties, Chardonnay - Pinot Blanc - Pinot Grigio

Area of cultivation/ climate

Porphyry soils around Bolzano and on the Renon, 600 meters above sea level

Grape harvest

From beginning to mid-September. The grapes are picked by hand and delivered in small boxes, called "Bins".

Vinification

Gentle pressing of the grapes, alcoholic and malolactic fermentation as aging on the fine lees in concrete and oak casks (Pyramid as well as in the steel tank.

Tasting notes

Color: bright straw yellow with greenish hues

Aroma: fruity with ripe fruit notes like apple, pear, peach and fine after tropical fruits like pineapple

Taste: elegant and powerful with a fresh, pleasant acidity

Food pairings

Appetizer, such as fish soup, regional vegetarian dishes, as well as medium-aged cheese

Alcohol

13 % vol*

Residual sugar

2,0 g/l*



CESLAR



CESLAR



CESLAR

GEWÜRZTRAMINER

Südtirol · Alto Adige DOC

Grape variety	Gewürztraminer
Area of cultivation/ climate	Steep slopes around Bolzano at 400 to 600 meters a.s.l.
Grape harvest	End of September to beginning of October
Vinification	Short cold maceration, light pressing and temperature-controlled fermentation in stainless steel
Tasting notes	<p>Color: bright straw yellow with golden hues</p> <p>Aroma: aromatic with notes of rose, lychee, grapefruit and lime, and hints of orange zest and clove</p> <p>Taste: full-flavored, complex and smooth with a lovely aromatic note and lively acidity</p>
Food pairings	Crustaceans, Asian dishes, young to medium-aged cheeses
Alcohol	15 % vol*
Residual sugar	4,0 g/l*



PUNTSCHAIT



PUNTSCHAIT



PUNTSCHAIT

KERNER

Südtirol · Alto Adige DOC

Grape variety

Kerner

**Area of cultivation/
climate**

Steep sun-blessed slopes in the Isarco Valley and on the Renon at about 600 to 800 meters a.s.l.

Grape harvest

Beginning October

Vinification

The carefully selected grapes are gently pressed and fermented in stainless steel tanks at a controlled temperature. Stainless steel is also used for maturation to keep the wine fresh and crisp.

Tasting notes

Color: straw yellow with green hues

Aroma: intensive, light note of nutmeg, aromatic, fruity with notes of peach, apricot and mandarin orange

Taste: dry, full-flavored and juicy

Food pairings

Light starters, cold meats, egg and mushroom dishes, freshwater fish and steamed seafood, also outstanding as an aperitif

Alcohol

14 % vol*

Residual sugar

3,5 g/l*



HOCHKOFLER



HOCHKOFLER



HOCHKOFLER

RIESLING

Südtirol · Alto Adige DOC

Grape variety

Riesling

**Area of cultivation/
climate**

Slopes around Bolzano and the Isarco Valley
at 500 meters a.s.l.

Grape harvest

Beginning to middle of October

Vinification

The carefully selected grapes are gently pressed and
fermented in stainless steel tanks at a controlled
temperature. Stainless steel is also used for maturation
to keep the wine fresh and crisp.

Tasting notes

Color: greenish to pale yellow

Aroma: fruity aromas of peach und apricot, delicately
floral, slightly ethereal

Taste: dry, elegant, fresh with a pleasant acidity, lively

Food pairings

Fish and crustaceans, poultry, goat's cheese and
vegetarian dishes

Alcohol

13 % vol*

Residual sugar

3,5 g/l*



Our Collection.



BARON EYRL



BARON EYRL



BARON EYRL

LAGREIN AUS GRIES

Südtirol · Alto Adige DOC

Grape variety

Lagrein

Area of cultivation/ climate

Loose, warm, sandy alluvial soil in Gries near Bolzano
at 250 meters a.s.l.

Grape harvest

End of September to middle of October

Vinification

After traditional fermentation of the must in stainless
steel, the young wine matures in large oak barrels and
in the bottle.

Tasting notes

Color: intense, dark ruby with purple hues

Aroma: floral aromas of violets and roses, fruity aromas
of dark berries, spicy and minerally, typical notes of cocoa

Taste: elegant and well-rounded with velvety tannins and
typical acidity

Food pairings

Grilled und fried meats, game und spicy hard cheeses

Alcohol

13,5 % vol*

Residual sugar

2,5 g/l*



GRAF HUYN



GRAF HUYN



GRAF HUYN

CABERNET

RISERVA

Südtirol · Alto Adige DOC

Grape variety

Mainly Cabernet Sauvignon plus Cabernet Franc

**Area of cultivation/
climate**

Weathered porphyry soils on warm sun-blessed sites at
250 – 300 meters a.s.l.

Grape harvest

Middle to end of October

Vinification

After traditional fermentation of the must in stainless steel,
the young wine matures in large oak barrels and in the bottle.

Tasting notes

Color: dark, intense ruby

Aroma: fruity aromas of blackcurrant, blackberry and cranberry,
and floral aromas of violets and red roses, dark chocolate and a
light zesty note

Taste: full-bodied, intense yet elegant wine with fine tannins
and a good freshness

Food pairings

Substantial grilled, roasted or braised meat dishes

Alcohol

14,5 % vol*

Residual sugar

2,5 g/l*



GRAF HUYN

MERLOT

Südtirol · Alto Adige DOC

Grape variety

Merlot

Area of cultivation/ climate

Weathered porphyry soils on warm sun-blessed sites
at 250 – 300 meters a.s.l.

Grape harvest

Middle to end of October

Vinification

After traditional fermentation of the must in stainless
steel, the young wine matures in large oak barrels and
in the bottle.

Tasting notes

Color: dark ruby to garnet

Aroma: fruity aromas of blackberry and berries,
light spicy notes

Taste: elegant, delicately fruity, full-flavored with
smooth supple tannins

Food pairings

Substantial meat dishes, grilled dark meats, game,
wildfowl and spicy cheeses

Alcohol

14 % vol*

Residual sugar

2,1 g/l*



Our classics.



PINOT BIANCO

Südtirol • Alto Adige DOC

Grape variety

Pinot Bianco

Area of cultivation/ climate

Selected slopes around Bolzano at 300 to 750 meters a.s.l.

Grape harvest

Beginning to middle of September

Vinification

The carefully selected grapes are gently pressed and fermented in stainless steel tanks at a controlled temperature. Stainless steel is also used for maturation to keep the wine fresh and crisp.

Tasting notes

Color: bright straw yellow with greenish hues

Aroma: fruity aromas of yellow apples and pears with a whiff of peach and pineapple

Taste: fresh opulence, persistent on the palate

Food pairings

Asparagus, fish and vegetarian dishes, also as an aperitif

Alcohol

13 % vol*

Residual sugar

2,0 g/l*



SAUVIGNON

Südtirol • Alto Adige DOC

Grape variety

Sauvignon Blanc

Area of cultivation/ climate

Dry sandy and gravelly soils on warm sites in Oltradige and on the Renon above Bolzano

Grape harvest

Middle to end of September

Vinification

The carefully selected grapes are gently pressed and fermented in stainless steel tanks at a controlled temperature. Stainless steel is also used for maturation to keep the wine fresh and crisp.

Tasting notes

Color: straw yellow with greenish hues

Aroma: vegetal notes of tomato leaf and sage, acacia and elderflower, and fruity notes of white peach and lime, spicy

Taste: fresh acidity, lingering smoothness

Food pairings

Fish, asparagus, starters, vegetarian dishes, herb-prepared cuisine and white meats, also as an aperitif

Alcohol

13,5 % vol*

Residual sugar

2,2 g/l*



CHARDONNAY

Südtirol · Alto Adige DOC

Grape variety

Chardonnay

Area of cultivation/ climate

Warm and dry slopes around Bolzano
at 350 to 500 meters a.s.l.

Grape harvest

Middle to end of October

Vinification

The carefully selected grapes are gently pressed
and fermented in stainless steel tanks at a controlled
temperature. Stainless steel is also used for maturation to
keep the wine fresh and crisp.

Tasting notes

Color: pale straw yellow with golden hues

Aroma: exotic notes such as pineapple, mango
and honeydew melon

Taste: fresh and elegant, with a well-balanced
acidity and pleasant opulence

Food pairings

Fish dishes in general, starters, vegetarian dishes,
also as an aperitif

Alcohol

13 % vol*

Residual sugar

2,2 g/l*



PINOT GRIGIO

Südtirol · Alto Adige DOC

Grape variety

Pinot Grigio (Pinot Gris in French, also known as Ruländer or Grauburgunder)

Area of cultivation/ climate

On warm alluvial and gravelly soils in Bolzano and on the Renon

Grape harvest

Beginning to middle of September

Vinification

The carefully selected grapes are gently pressed and fermented in stainless steel tanks at a controlled temperature. Stainless steel is also used for maturation to keep the wine fresh and crisp.

Tasting notes

Color: bright straw yellow with golden hues

Aroma: fruity aromas of pears and apples, light notes of honey and nut

Taste: full-flavored, mellow and rich in extracts

Food pairings

Mushrooms, flavorful fish dishes, seafood and specialties of Alto Adige

Alcohol

13,5 % vol*

Residual sugar

2,0 g/l*



SILVANER

EISACKTALER

Südtirol · Alto Adige DOC

Grape variety

Silvaner

Area of cultivation/ climate

Warm, well ventilated slopes on the Renon and in the Isarco Valley at 500 to 650 meters a.s.l.

Grape harvest

End of September to beginning of October

Vinification

The carefully selected grapes are gently pressed and fermented in stainless steel tanks at a controlled temperature. Stainless steel is also used for maturation to keep the wine fresh and crisp.

Tasting notes

Color: light straw yellow with greenish hues

Aroma: fruity aromas of melon, peach and green apple

Taste: dry, fruity, pleasantly aromatic with a fine acidity

Food pairings

Light starters, wine soup and fish, also as an aperitif

Alcohol

13 % vol*

Residual sugar

2,0 g/l*







MÜLLER THURGAU

EISACKTALER

Südtirol · Alto Adige DOC

Grape variety

Müller Thurgau (Riesling x Madeleine Royale hybrid)

Area of cultivation/ climate

High-elevation sites at the mouth of the Isarco Valley and on the Renon at 600 to 700 meters a.s.l.

Grape harvest

Middle of September to middle of October

Vinification

The carefully selected grapes are gently pressed and fermented in stainless steel tanks at a controlled temperature. Stainless steel is also used for maturation to keep the wine fresh and crisp.

Tasting notes

Color: straw yellow with greenish hues

Aroma: floral, delicate nutmeg note, aromatic, exotic fruits

Taste: dry, crisp, lively, with a pleasant opulence

Food pairings

Light starters, asparagus, wine soup and fish, and also as an aperitif

Alcohol

12,5 % vol*

Residual sugar

2,2 g/l*



MOSCATO GIALLO

dry

Südtirol • Alto Adige DOC

Grape variety

Moscato Giallo

Area of cultivation/ climate

Selected sun-blessed sites around Bolzano
at 300 to 550 meters a.s.l.

Grape harvest

End of September to middle of October

Vinification

Gentle pressing and temperature-controlled
fermentation in stainless steel

Tasting notes

Color: pale straw yellow with greenish hues

Aroma: aromatic, with notes of nutmeg, fruity notes
of citrus and apricot

Taste: elegant and fresh with a well-balanced acidity
and delicate mineral aftertaste

Food pairings

Fresh and medium-aged cheeses, ideal companion to
fish and herb-prepared cuisine, and also as an aperitif

Alcohol

13 % vol*

Residual sugar

3,8 g/l*



MOSCATO GIALLO

sweet

Südtirol · Alto Adige DOC

Grape variety

Moscato Giallo

Area of cultivation/ climate

Selected slopes around San Genesio Atesino

Grape harvest

End of September to middle of October

Vinification

Gentle pressing and temperature-controlled fermentation in stainless steel

Tasting notes

Color: pale straw yellow with greenish hues

Aroma: aromatic, with notes of nutmeg, fruity notes of citrus and apricot

Taste: elegant and fresh with a well-balanced acidity and delicate mineral aftertaste, pleasant residual sugar

Food pairings

Typical desserts of Alto Adige like filled donuts and apple strudel

Alcohol

13 % vol*

Residual sugar

45,0 g/l*







ROSÉ PISCHL

Grape variety

A composition of various varieties

**Area of cultivation/
climate**

At 250 meters a.s.l.

Grape harvest

Middle to end of September

Vinification

The red wine grapes are lightly pressed and the must fermented in stainless steel.

Tasting notes

Color: pink to pale ruby

Aroma: delicately fruity aromas of red berries, (strawberry and raspberry and sour cherry, and floral aromas of violets with notes of marzipan

Taste: elegant harmonious opulence with a fresh and juicy acidity

Food pairings

Ideal as an aperitif and also with cold starters and main dishes such as beef tartar, carpaccio, pasta, pizza as well as fish and white meats

Alcohol

12 % vol*

Residual sugar

2,2 g/l*



ST. MAGDALENER

CLASSICO

Südtirol · Alto Adige DOC

Grape variety

Schiava and Lagrein

Area of cultivation/ climate

Loose morainic soils on the hills of Santa Maddalena, Santa Giustina and Coste at 200 to 500 meters a.s.l.

Grape harvest

Middle of September to beginning of October

Vinification

The Schiava and Lagrein are harvested and fermented together. A portion of the wine matures in large wooden barrels.

Tasting notes

Color: light ruby

Aroma: fruity aromas of red cherry and raspberry with floral aromas of violets and roses, typical notes of bitter almond and marzipan

Taste: full-flavored, smooth, well-rounded, medium-bodied

Food pairings

Cold platters, starters, meat and cheese dishes, pizza

Alcohol

12,5 % vol*

Residual sugar

2,1 g/l*









PINOT NERO

Südtirol • Alto Adige DOC

Grape variety

Pinot Nero

Area of cultivation/ climate

Warm and well-ventilated sites on the Renon and in Oberleitach at 500 to 750 meters a.s.l.

Grape harvest

September

Vinification

The must is fermented in stainless steel and a portion left to mature in wooden casks for a short period.

Tasting notes

Color: rich ruby

Aroma: fruity aromas of red cherry, raspberry and plum, and floral aromas of violets with a delicate spicy note of licorice

Taste: full-flavored, fruity, smooth, medium-bodied with light tannins

Food pairings

Beef, lamb, wildfowl such as duck or pheasant, mature cheeses

Alcohol

13 % vol*

Residual sugar

2,2 g/l*



LAGREIN

Südtirol · Alto Adige DOC

Grape variety

Lagrein

Area of cultivation/ climate

Warm sandy alluvial soils in vineyards near Gries/Bolzano

Grape harvest

Beginning to middle of October

Vinification

Traditional fermentation of the must, malolactic fermentation in stainless steel, short period of maturation in the bottle

Tasting notes

Color: intense ruby with purple hues

Aroma: fruity aromas of ripe cherry and blackberry with floral aromas of violets and lilac, typical note of cocoa, spicy aromas

Taste: full-bodied, well structured tannins, elegant and juicy

Food pairings

Speck, sausage, meat dishes and game

Alcohol

12,5 % vol*

Residual sugar

2,5 g/l*



MERLOT

Südtirol · Alto Adige DOC

Grape variety

Merlot

Area of cultivation/ climate

Warm slopes in the Adige Valley and around Bolzano
at 300 meters a.s.l.

Grape harvest

Beginning to middle of October

Vinification

Traditional fermentation of the must, malolactic
fermentation in stainless steel, short period of
maturation in the bottle

Tasting notes

Color: deep ruby

Aroma: fruity aromas of dark berries, light spicy notes,
dark chocolate and a hint of hay

Taste: expressive, full-flavored, with a soft well-balanced
structure

Food pairings

Grilled or roasted red meats, game and medium-aged
cheeses

Alcohol

13,5 % vol*

Residual sugar

2,2 g/l*



CABERNET

Südtirol • Alto Adige DOC

Grape variety

Cabernet Sauvignon and Cabernet Franc

Area of cultivation/ climate

On the warmest soils in the valley bottom around Bolzano and in the Adige Valley

Grape harvest

Middle to end of October

Vinification

Traditional fermentation of the must, malolactic fermentation in stainless steel, short period of maturation in the bottle

Tasting notes

Color: deep ruby

Aroma: fruity aromas of blackcurrant, blackberry, cranberry; delicate spicy aromas

Taste: full-bodied, intense yet elegant wine with finely structured tannins

Food pairings

Substantial dishes with grilled or roasted red meats, game and mature cheeses

Alcohol

13 % vol*

Residual sugar

2,0 g/l*



Numerous awards.



Awards.



MOCK SAUVIGNON ELECTION

Vintage 2019

🍷🍷🍷 Bibenda 2021
93/100 Luca Maroni 2021



HUCK AM BACH ST. MAGDALENER CLASSICO

Vintage 2019

Corona Vinibuoni d'Italia 2021
🍷🍷🍷 Bibenda 2021
94/100 Doctor Wine 2021
93/100 Luca Maroni 2021



DELLAGO PINOT BIANCO ELECTION

Vintage 2019

GOLD Mundus Vini 2020
GOLD Berliner Weintrophy 2020
GOLD Mondial des Vins Extremes 2020
ROSSO The Wine Hunter Award 2020
🍷🍷🍷 Bibenda 2021
92/100 Luca Maroni 2021
90/100 falstaff 2020/21



KLEINSTEIN GEWÜRZTRAMINER ELECTION

Vintage 2019

GOLD Mondial des Vins Extremes 2020
🍷🍷 Gambero Rosso 2021
🍷🍷🍷 Bibenda 2021
96/100 Luca Maroni 2021



TABER LAGREIN RISERVA

Vintage 2018

🍷🍷 Gambero Rosso 2021
🍷🍷🍷 Bibenda 2021
★★★ I Vini di Veronelli 2021
tttt Vitae 2021
GOLD The Wine Hunter Award 2020
Corona Vinibuoni d'Italia 2021
95/100 Doctor Wine 2021



VINALIA MOSCATO GIALLO RISERVA

Vintage 2018

🍷🍷🍷 Bibenda 2021
★★★ Vinibuoni d'Italia 2021
98/100 Luca Maroni 2021



Stefan Filippi
Winemaker



Michael Bradlwarter
Chairman

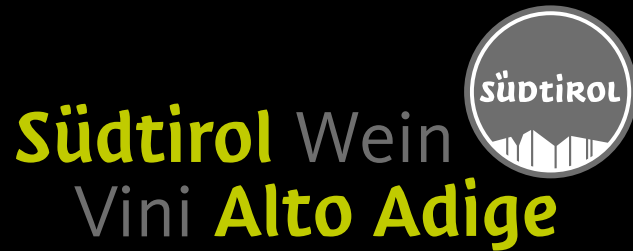


Klaus Sparer
Manager

VINARIUS Wineshop.



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Thank you for your attention.

