

Südtirol Wein
Vini **Alto Adige**

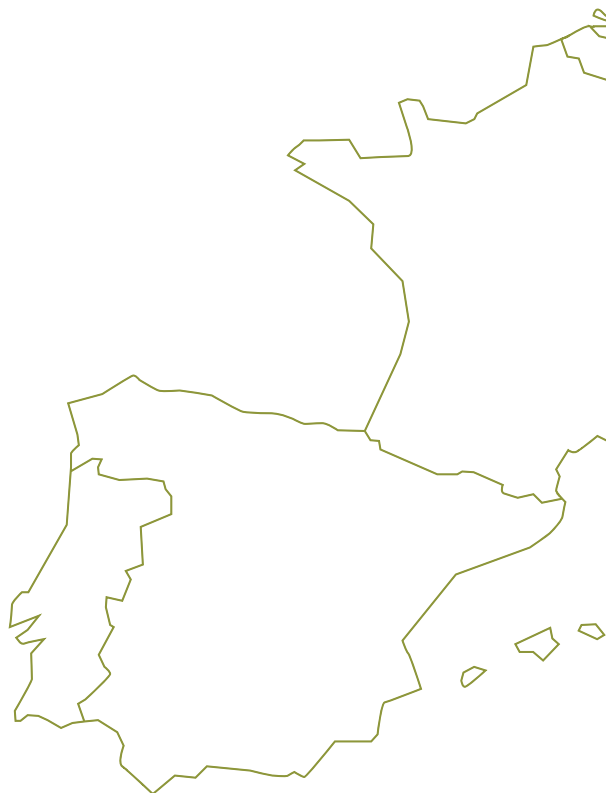


From Alto Adige to Denmark Wine Flash Trainings

Denmark, September and October 2025

A Harmony of Contrasts

Alto Adige/Südtirol lives from its contrasts, so it is no wonder that these differences also shape the winegrowing region. The vineyards run from valley floor to over 1,000 meters in elevation and are home to more than twenty grape varieties. The vineyards are tended by the wineries each with its own unique tradition and history. What is common to all is their focus on quality, sustainability, and innovation. Alto Adige/Südtirol has repeatedly proven itself to be not only among Italy's best white and red wines, but among the world's. Some say it's wine's "best kept secret", and now you are in on it.





Südtirol Wein in Zahlen



96%

share of DOC wines
in production



86

UGA



< 1%

of the total Italian
winegrowing area



4.800

winegrowers



5.850 ha

winegrowing area



1 ha

average vineyard
area per grower



200–1.000 m

altitude (a.s.l.)



20

different
grape varieties



65% / 35%

production
white wine/red wine



326

wineries



40.000.000

bottles per year



600.000

bottles of sparkling
wine produced
annually according to
the classical method

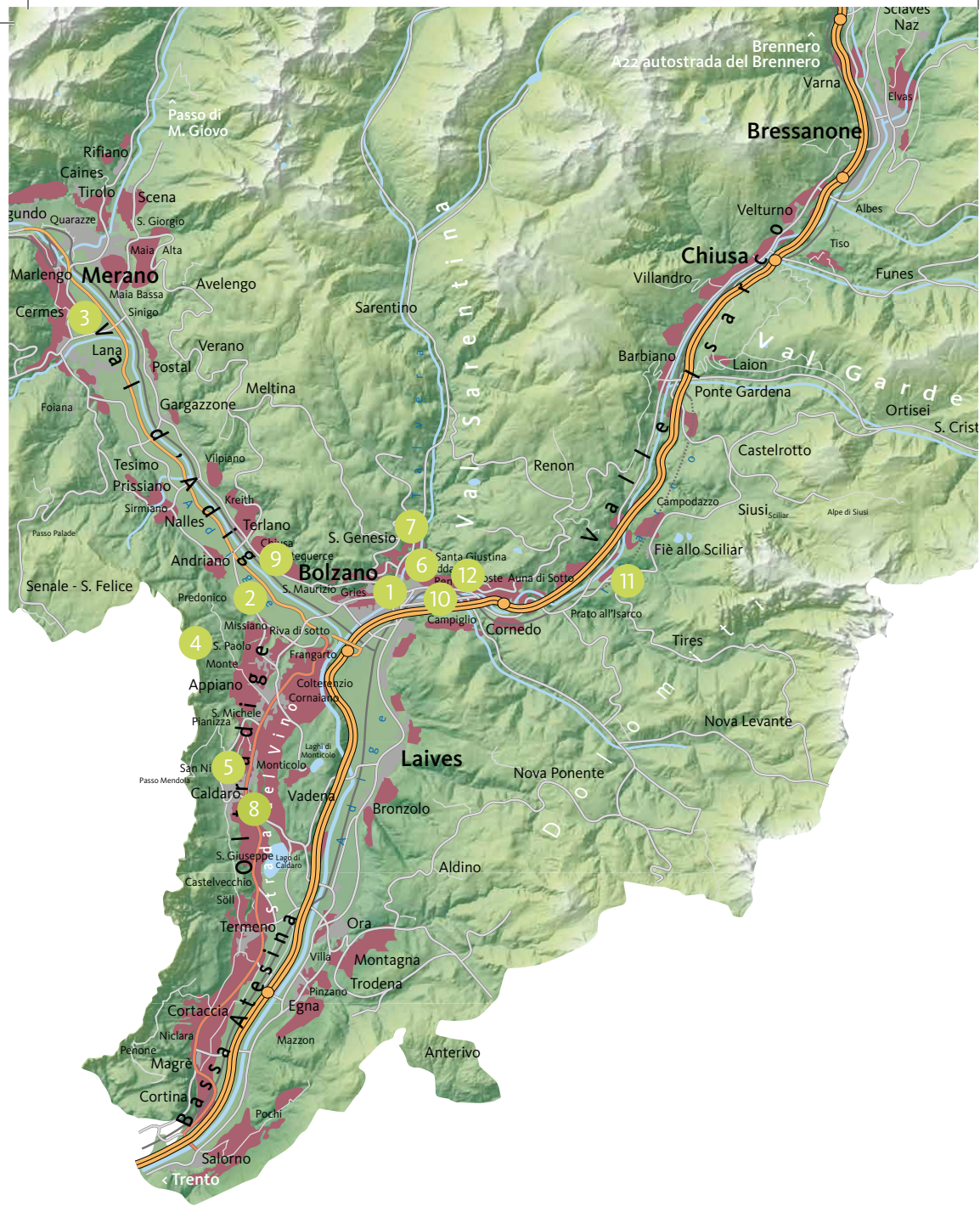




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Ansitz Waldgries Manor Christian Plattner

In the heart of Santa Maddalena lies the Waldgries manor in Bolzano. It was mentioned in a document for the first time in 1242, and is therefore one of the oldest estate wineries in and around Bolzano. Winegrowing has been carried out here for around 700 years. In the sundrenched vineyards that lie directly at Waldgries Manor, the grape varieties of Schiava, Lagrein, and Red Muscat find the best terroir thanks to the Mediterranean climate. Among the total of 7.2 hectares which Christian Plattner tends are also grape growing areas in Ora and Appiano-Monte, in the latter of which are planted Sauvignon Blanc and Pinot Blanc. The results are multilayered wines, not least of which is Santa Maddalena which is given particular attention here and which is in fact among the wines of Alto Adige with the richest tradition and the most significant history. A piece of new old history is written by the Antheos Santa Maddalena classico, a mixed vinestock that had nearly died out which was newly planted here around ten years ago and allows us to experience a voyage into the past in a bottle. On the artistically arranged wine path that leads directly from the parking lot through the estate, visitors can experience everything that is interesting and worth knowing about Waldgries Manor.

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ANSITZ
WALDGRIES
Christian Plattner

Wine 1

Alto Adige DOC Pinot Blanc Riserva ITOS 2022



Variety: Pinot Blanc

Production Area: Appiano sulla Strada del Vino

Altitude: 500 m a.s.l.

Soil: Morainic soils with deposits of limestone and loam

Vinification: 50% careful vinification in tonneaux barrels 50% in stainless steel tanks, 12 months ageing on the fine lees.

Alcohol percentage: 14,0% vol.

Total acidity: 6,2 g/l

Residual sugar: 2,0 g/l

Bottles produced: 5.000

Ex cellar price: 21,30 €

Wine 2

Alto Adige DOC S. Maddalena Classico 2024



Variety: S. Maddalena

Production Area: Bolzano

Altitude: 250 m a.s.l.

Soil: Sandy soils comprising glacial till and eroded porphyry

Vinification: 100 % steel

Alcohol percentage: 13,0% vol.

Total acidity: 4,6 g/l

Residual sugar: 2,0 g/l

Bottles produced: 22.000

Ex cellar price: 11,90 €

Bergmannhof

From Karl to Josef to Johannes: for a good forty years now, the baton of wine production has been passed on at the Bergmannhof. From father to son to grandson, from Pichler to Pichler. But the Pichler's relay race with grapegrowing is substantially longer than that. It dates back to the year 1851 in which the family came into possession of the Bergmannhof.

As early as the seventeenth century, the Bergmannhof in Riva di Sotto-Appiano appeared for the first time in documents, and for nearly 170 years, the Pichler family has been operating it. But only in 1978 did Karl Pichler and his son Josef decide to go their own way and make wine themselves out of the grapes from their 2.5 hectares of vineyards. From the very beginning onward, great value was placed upon careful, prudent dealings with the vineyard and the vines, which also meant upon a lot of work by hand. "We try to work as close to nature as possible through the smallest targeted interventions," Josef Pichler explains, "and thus to get the best from our grapes vintage after vintage." Within that context, it comes in useful for Pichler that within that work, tradition and innovation flow together – in the form of knowledge from three generations. Both of those ensure that the care and prudence continue, in the winery as well.

"The maturation of our wines takes place for the most part in large wooden barrels with long periods of contact with the yeast and minimal use of sulfur, and we do without unnecessary fining and filtration," Pichler says, describing the signature at the Bergmannhof. It is the signature of three generations.

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**Berg
mann
hof**

Wine 1

Alto Adige DOC Chardonnay 2024



Variety: Chardonnay

Production Area: Appiano sulla Strada del Vino

Altitude: 300 m a.s.l.

Soil: Clayey, limestone-gravel soils with very stony sections

Vinification: Fermentation mostly in steel barrels with a small portion in 500-litre oak tonneaux, malolactic fermentation. Aged on fine lees for 7 months, bottled at the end of April 2025.

Alcohol percentage: 13,0% vol.

Total acidity: 4,7 g/l

Residual sugar: 1,4 g/l

Bottles produced: 7.786

Ex cellar price: 14 €

Wine 2

Alto Adige DOC Lagrein 2024



Variety: Lagrein

Production Area: Appiano sulla Strada del Vino

Altitude: 300 m a.s.l.

Soil: Clayey, limestone-gravel soils with very stony sections

Vinification: Spontaneous fermentation on the skins in large wooden barrels for two weeks, malolactic fermentation. Aged in same oak barrels for 7 months, bottled at the end of May 2024.

Alcohol percentage: 12,5% vol.

Total acidity: 4,6 g/l

Residual sugar: 2,0 g/l

Bottles produced: 22.000

Ex cellar price: 11,90 €

Cantina Merano Winery

One special feature of the Merano Winery with its 360 members catches the eye immediately: two completely different cultivation zones. They are on one hand the mild, Mediterranean Merano valley basin and, on the other hand, the dry, windy, climatically extreme Val Venosta. No fewer than twenty grape varieties grow here upon which the offering from the Merano Winery is based. The winery itself came into existence in July 2010, and specifically from the merger of the Burggräfler Winery that was founded in 1901 with the Meran Winery that was initiated in 1952. Its headquarters is in a striking building that combines the new with the old in Marlengo in which the threads of 360 members, 250 hectares of cultivated area, over twenty grape varieties, and two completely different cultivation zones are all woven together. "The offering of many different wines is a special feature and strength of the Merano Winery," explains winemaker Stefan Kapfinger, "but it is also associated with a higher expenditure of labor." That begins in the vineyards, on slopes a large portion of which are steep, in which nearly all of the work is done by hand, but in any case in a sustainable manner that protects resources.

"In the winery, it is necessary to preserve the quality of the grapes that come from our vineyards," says Kapfinger. With his wines, the origin of each of them ought to be recognizable as clearly as possible in the aroma. For that reason, the winemaker understands himself as a "midwife": "The wine ought to go its own way," he says, "I just accompany it on its journey. With a great deal of patience and sometimes also strong nerves."

The Winery Cantina Merano in Marlengo and Merano: From now on, the winery has two locations that are both the perfect place for getting together and having a great time: the Panoramic Enoteca in Marling and the new City. Vinothek in the center of Meran. Enjoy the exciting wine collection, a special selection of distillates and a brisk masterpiece among the Alto Adige DOC sparkling wines, treat yourself to some unforgettable new impressions and join a tour of the winery for a behind-the-scenes look into all the finer things in life that Meran has to offer.

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Wine 1

Alto Adige DOC Pinot Grigio Festival 2024



Variety: Pinot Grigio

Production Area: Alto Adige

Altitude: 280-350 m a.s.l.

Soil: Humus, slightly loamy sand, granite and gneiss

Vinification: Cold maceration for about 12 hours. Alcoholic fermentation in small stainless steel tanks. Ageing on the fine lees for 5 months.

Alcohol percentage: 13,0% vol.

Total acidity: 5,7 g/l

Residual sugar: 2,8 g/l

Bottles produced: 50.000

Ex cellar price: 7,80 €

Wine 2

Alto Adige DOC Pinot Noir Graf 2022



Variety: Pinot Noir

Production Area: Alto Adige

Altitude: 500-600 m a.s.l.

Soil: Humus slightly loamy sand, granite and gneiss, light, permeable morainic

Vinification: The temperature controlled alcoholic fermentation and mash agitation occur for about 10 - 14 days, followed by the malolactic conversion. The ageing of the wine takes place in used barriques and small oak barrels.

Alcohol percentage: 13,5% vol.

Total acidity: 4,9 g/l

Residual sugar: 2,8 g/l

Bottles produced: 15.000

Ex cellar price: 13,50 €

Cantina Sankt Pauls

The imposing church, which also decorates their logo, is a witness to the importance which the town had in the Late Middle Ages – not least because of the favorite wines from the area. At that time, San Paolo was the main village in Oltradige, and even today, historical winegrowing farmhouses line the picturesque lanes. Top wines are now produced, such as Sanctissimus, made from Pinot Blanc vines that are more than one hundred years old, or the Praeclarus sparkling wine, which is aged to perfection in a bunker from the Second World War. A total of two hundred winegrowing families tend 185 hectares of vineyards at elevations ranging from 300 to 700 m above sea level. In 2019, they completely redid their product line. Allow yourself to be surprised!

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Wine 1

Alto Adige DOC Pinot Blanc Plötzner 2024



Variety: Pinot Blanc

Production Area: San Paolo

Altitude: 550-650 m a.s.l.

Soil: East facing slopes above San Paolo on post-glacial moraine boulder

Vinification: Slow fermentation in big wooden barrels and stainless steel tanks, followed by maturation on the fine lees.

Alcohol percentage: 13,5% vol.

Total acidity: 5,7 g/l

Residual sugar: 1 g/l

Bottles produced: 85.000

Ex cellar price: 9,60 €

Wine 2

Alto Adige DOC Schiava Missian 2024



Variety: Schiava

Production Area: Missian

Altitude: 450-550 m a.s.l.

Soil: Vineyards on the plateau of San Paolo with warm soils dominated by clay

Vinification: Slow fermentation at controlled temperature in stainless steel tanks, maturation on fine yeast.

Alcohol percentage: 12,5% vol.

Total acidity: 4,2 g/l

Residual sugar: 1 g/l

Bottles produced: 25.000

Ex cellar price: 8,80 €

Winery Castel Sallegg

The Castel Sallegg winery certainly boasts excellent conditions for producing grand wines. The grapes are cultivated in three historic vineyards, each with its own distinctive terroir. Seehof by Lake Caldaro, for example, lies just 230 to 280 meters above sea level, creating an ideal climate for grape varieties that prefer warmer temperatures such as Merlot, Lagrein, Cabernet Sauvignon and Moscato Rosa. The VIGNA Bischofsleiten is the origin of the multiple award-winning Lago di Caldaro, named after that very lake.

A bit higher up at 500 meters above sea level and beyond lie the Leisenhof and Preyhof vineyards. Located in the heart of Caldaro, Leisenhof is where mainly white grape varieties are cultivated, while Preyhof features mostly Pinot Blanc and Pinot Noir.

In addition to the conditions set by Mother Nature, the taste and quality of the Castel Sallegg wines depend in great part on the care and skill the grapes receive from the cellarer, of course. Descending the three stories and eleven meters down into the 1000-year-old wine cellar takes you on a journey into the past. In this solemn and quiescent atmosphere, the wines ferment all year round under controlled temperature. This wine estate was founded on tradition and history, and the work ethic is infused by curiosity and a passion for innovation. That is why Castel Sallegg is the first winery in Alto Adige to fill their wines into innovative and exclusive lightweight bottles that are made from 100% recycled glass and feature details such as the sommelier's top. And at the Castel Sallegg winery, the grand and elegant wines make for a truly special drinking experience.

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Wine 1

Alto Adige DOC Lago di Caldaro Classico superiore Vigna Bischofsleiten 2023



Variety: Schiava

Production Area: Caldaro

Altitude: 230-280 m a.s.l.

Soil: Deep, humus-rich, sandy clay soil on calcareous gravel

Vinification: Malolactic fermentation and aging for 6 months in stainless steel tanks and used tonneaux (10%).

Alcohol percentage: 13,0% vol.

Total acidity: 5 g/l

Residual sugar: 0,3 g/l

Bottles produced: 9.500

Ex cellar price: 11,30 €

Wine 2

Alto Adige DOC Pinot Noir 2022



Variety: Pinot Noir

Production Area: Alto Adige

Altitude: 550 m a.s.l.

Soil: Deep, humus-rich clay soil on calcareous gravel

Vinification: Fermentation in stainless steel tanks, followed by aging in barriques and tonneaux for 12 months. Assemblage after one year, bottling, and aging in the bottle (minimum 6 months).

Alcohol percentage: 13,5% vol.

Total acidity: 6 g/l

Residual sugar: 0,3 g/l

Bottles produced: 26.000

Ex cellar price: 10,80 €

Eberlehof Winery

The Eberlehof above Bolzano was mentioned in a document for the first time in 1312, and thus more than 700 years ago. It has been in family possession since 1668 and for just as long, the family's coat of arms has been decorated by a pruning hook. And that is not surprising, as the Eberlehof lies right in the middle of the classic Santa Maddalena winegrowing zone.

And it is also not surprising that the 700 years of estate and family history have left their legacy behind and they are accompanied by an obligation to uphold tradition and family. The latter becomes clear when it is realized that at the Eberlehof, three generations of the Zisser family are involved at the same time in winegrowing. The elder Horst and his wife Lisi bring along their experience. His son Tomas and his wife Margit manage the vineyards and the winery along with their sons Christian and Lukas and also take care of three vacation apartments at the estate winery.

As far as upholding tradition is concerned, at the Eberlehof it is first and foremost indigenous grape varieties that are typical to the zone (Schiava, Lagrein, and Blatterle) which are grown on pergola trellises, added to which Merlot also finds a spot in the product line. "Just because of the steep location on the slopes, the use of larger machines is already impossible, which is why we tend our vines, some of which are very old, almost exclusively by hand," explains Tomas Zisser. In addition, because maturation takes place in large oak barrels, the red wines from the Eberlehof are full-bodied and strong, and they express their origins. Precisely as tradition would desire.

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Weingut
EBERLEHOF

Wine 1

Alto Adige DOC S. Maddalena Classico 2022



Variety: S. Maddalena

Production Area: Santa Maddalena

Altitude: 300 m a.s.l.

Soil: Gravelly moraine soil

Vinification: The grapes are harvested and crushed carefully around mid-September. The mash fermentation takes place at a temperature of 25°C in steel tanks and is controlled regularly. After the fermentation process the new quality wine is matured for a few months in oak barrels.

Alcohol percentage: 13,0% vol.

Total acidity: 4,3 g/l

Residual sugar: 1,0 g/l

Bottles produced: 7.000

Ex cellar price: 7,5 €

Wine 2

Alto Adige DOC Lagrein Riserva 2018



Variety: Lagrein

Production Area: Santa Maddalena

Altitude: 300 m a.s.l.

Soil: Gravelly moraine soil

Vinification: The grapes are picked at the beginning of October. They are vinified carefully and fermented in a slow and controlled manner. The new wine develops in small and big oak barrels.

Alcohol percentage: 13,5% vol.

Total acidity: 5 g/l

Residual sugar: 0,3 g/l

Bottles produced: 5.500

Ex cellar price: 9,50 €

Hans Rottensteiner Winery

“Family business” is a tag that many operations pin to their lapels. But the Hans Rottensteiner Estate Winery does so legitimately. “All of the family members are involved in some way in the success of the operation – whether directly in the winery, in the office, or as grape suppliers,” explains Hannes Rottensteiner, who runs the estate winery along with his wife Judith in what is now the third generation.

But the estate is not just rooted in the family, it is also rooted in the world of Bolzano wine and its tradition. “Our focus lies fundamentally in the single varietal indigenous wines with a strong emphasis on the two typical Bolzano wines of Santa Maddalena and Lagrein,” the winegrower says. These have found the ideal conditions in the Bolzano porphyry soils, added to which these soils provide accentuated mineral tones in the wines.

In addition to those classic Bolzano reds, the significance of Pinot Blanc is also growing for the Hans Rottensteiner Estate Winery. “In recent years, it has become more and more important for us,” says Rottensteiner. At the current time, they make around 35 percent white wine, which is rather unusual for an estate winery right in Bolzano.

So the two main pillars of the Hans Rottensteiner Estate Winery have now turned into three. And in the future, this will be emphasized even further. “We want to establish ourselves even more strongly as specialists for Santa Maddalena, Lagrein, and Pinot Blanc,” says Rottensteiner, formulating the goal for his estate winery. But nothing will change with another established tenet: they are and will continue to be a family operation steeped in tradition.

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ROTTENSTEINER

Wine 1



Alto Adige DOC Pinot Blanc Carnol 2024

Variety: Pinot Blanc

Production Area: Bolzano

Altitude: 650-800 m a.s.l.

Soil: Sandy - loamy, porphyric

Vinification: 6 months in steel tanks

Alcohol percentage: 14,0% vol.

Total acidity: 5,6 g/l

Residual sugar: 3,5 g/l

Bottles produced: 5.000

Ex cellar price: 9,60 €

Wine 2



Alto Adige DOC Pinot Noir Riserva SELECT 2021

Variety: Pinot Noir

Production Area: Alto Adige

Altitude: 450-500 m a.s.l.

Soil: Sandy, calcareous

Vinification: 12 months in tonneaux

Alcohol percentage: 13,5% vol.

Total acidity: 5,8 g/l

Residual sugar: 2,5 g/l

Bottles produced: 2.500

Ex cellar price: 16,50 €

Weingut Klosterhof

The Klosterhof in Caldaro is an estate winery, wine hotel, and small distillery all at the same time. So Oskar Andergassen and his son Hannes exhaust all of the possibilities of what can be done with grapes. And what is just as big is the care with which they look after their raw materials.

For the Andergassens, care means first and foremost respect for nature. And (above all else) in the vineyards that encompass 4.5 hectares, that means to deal with them gently. That also involves low yields which, as a pleasant aftereffect, also drives up the quality of the grapes.

The Klosterhof Estate Winery also continues respect and sustainability in the winery, in which only grapes from their own vineyards are used, where gently means, “We follow the philosophy of a soft pressing and allow the wine a lot of time to mature in large wooden barrels,” explains the son, Hannes Andergassen. The results of the care and prudence in the Klosterhof Estate Winery are 35,000 bottles per year of DOC quality wines – primarily Schiava, Pinot Blanc, and Pinot Noir. Since 2013, the Andergassens have also been making distilled spirits in their own distillery from the pressings of Pinot Noir and Yellow Muscat, but also from apricots and Williams pears.

The entire palette of what can be made from grapes can best be experienced by a visit to the winery. In so doing, not only do visitors get insight into the method of operation at the Klosterhof, they can also taste the terroir in and around Caldaro and also understand the great passion that the Andergassens have.

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klosterhof
WEINGUT

Wine 1

Alto Adige DOC Pinot Noir Schwarze Madonna 2020



Variety: Pinot Noir

Production Area: Alto Adige

Altitude: 400-530 m a.s.l.

Soil: The soil conditions in these vineyards vary from pure, eroded shell limestone with a high clay content, to influences from volcanic porphyry.

Vinification: Harvesting starts at the beginning of September and lasts about two weeks. The multiple spontaneous fermentations take place in closed wooden barrels. Only after a 12-month maturation period in French barrique barrels we blend the various terroirs.

Alcohol percentage: 13,5% vol.

Total acidity: 5,3 g/l

Residual sugar: 1,5 g/l

Bottles produced: 10.000

Ex cellar price: 25,50 €

Wine 2

Alto Adige DOC Pinot Noir Schwarze Madonna Riserva 2020



Variety: Pinot Noir

Production Area: Alto Adige

Altitude: 460 m a.s.l.

Soil: The soil is dominated by lime gravel from the Mendel mountain rain and the last glacial period.

Vinification: Depending on the vintage, harvesting generally takes place in mid-September. The spontaneous fermentation with intense agitation of the mash lasts around two weeks. Biological acid degradation takes place during the 12-month ageing in French barrique barrels.

Alcohol percentage: 14,0% vol.

Total acidity: 5,6 g/l

Residual sugar: 1,3 g/l

Bottles produced: 1.650

Ex cellar price: 40 €

Winery Kornell

A lovely manor, a wine history going back more than seven hundred years, and the history of the settlement dating back a full two thousand years: all of that may be found at the Kornellhof in Settequerce, which has been run by Florian Brigl since 1996. For nearly twenty years now, he has made his own wines and has set himself the goal of creating an Alto Adige Super Merlot.

The basis for the wine production at Kornellhof is formed by the vineyards of the Brigl family, 11 hectares at elevations from 270 to 550 meters in Settequerce, Appiano-Monte, and Kampenn. "Our grapes enjoy more than 2,100 hours of sunshine per year, while cool nights provide the temperature differentials that lend them their prominent character," Brigl explains.

The grapes that are pampered in this way form the foundation for the wines of the Kornellhof. After fermentation in stainless steel tanks, they are aged for 14 to 18 months in small oak casks and large oak barrels. Before they can be sold, though, they age again for nearly ten months in the bottle. In addition to Pinot Blanc, Sauvignon Blanc, Pinot Grigio, and Gewürztraminer along with Lagrein and Cabernet Sauvignon, Brigl focuses above all else on Merlot, with which he pursues an ambitious goal: to create a Super Merlot, an Alto Adige Pomerol which will serve as the calling card of the Kornellhof.

So there are no sour grapes in the process at the Kornellhof. Brigl considers working with them to be a privilege. And a guiding force: "For me, Kornell means home, this is my pole of calm," he says, adding, "The estate winery also has to continue to be both home and a source of energy for our children and future generations."

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Kornell 

Wine 1

Alto Adige DOC Pinot Blanc Eich 2024



Variety: Pinot Blanc

Production Area: Settequerce/Terlano

Altitude: 300 m a.s.l.

Soil: Porphyry weathered soil

Vinification: Fermentation in stainless steel tanks

Alcohol percentage: 12,5% vol.

Total acidity: 5,6 g/l

Residual sugar: 1,0 g/l

Bottles produced: 15.000

Ex cellar price: 14,50 €

Wine 2

Alto Adige DOC Pinot Noir Marith 2024



Variety: Pinot Noir

Production Area: Mazzon, Caldaro

Altitude: 270 m a.s.l.

Soil: gravelly soil with a high proportion of clay

Vinification: Fermentation in big barrels

Alcohol percentage: 13,0% vol.

Total acidity: 4,9 g/l

Residual sugar: 2,4 g/l

Bottles produced: 15.000

Ex cellar price: 15 €

Pfannenstielhof

Anyone who visits that Pfeifer family at the Pfannenstielhof in Bolzano will find themselves, after a somewhat unusual approach through the business zone, in the middle of vineyards. The Pfannenstielhof appeared in a document for the first time in 1561. The hereditary estate is now run in its seventh generation by Johannes Pfeifer along with his wife Margareth and their daughters Anna and Veronika. How is tradition reflected in the agricultural methods of today?

On one hand, in a management of the vineyards that is close to nature, but also in the concentration upon the indigenous grape varieties of Schiava and Lagrein. “We are a pure red wine operation,” says Pfeifer. “Our grapes originate only from the best, well-aerated areas and are grown exclusively on pergola trellises.” Pfeifer has always believed in the potential of these indigenous varieties. He is convinced that they are unique and precious grapes that clearly delineate themselves from the international singular taste.

The tradition then also becomes clear when Pfeifer explains the guiding principles according to which he makes his wine. In that regard, “down-to-earth” is the first term he mentions. He wants to make “sincere wines.” And with complete tradition: “The joy in drinking of course cannot come of short,” the winegrower says. And he’s right.

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Pfannenstielhof

Wine 1



Alto Adige DOC S. Maddalena Classico 2024

Variety: S. Maddalena

Production Area: Bolzano

Altitude: 280 m a.s.l.

Soil: Quartz porphyry and moraine debris

Vinification: Hand harvest; fermentation and maturation for 6 months in stainless steel.

Alcohol percentage: 13,0% vol.

Total acidity: 4,4 g/l

Residual sugar: 1,9 g/l

Bottles produced: 20.000

Ex cellar price: 13,50 €

Wine 2



Alto Adige DOC S. Maddalena Classico Annver 2022

Variety: S. Maddalena

Production Area: Bolzano

Altitude: 280 m a.s.l.

Soil: Quartz porphyry and moraine debris

Vinification: Hand harvest; fermentation in stainless steel; maturation for 18 months in steel and further 6 months in the bottle.

Alcohol percentage: 13,5% vol.

Total acidity: 4,5 g/l

Residual sugar: 1,8 g/l

Bottles produced: 2.000

Ex cellar price: 21 €

Prackfol Winery

For nearly four hundred years, grapes have been grown at the Prackfolerhof in Aica di Fiè. That is all the more remarkable when you think that no one would connect either Fiè allo Sciliar or Aica di Fiè with grapevines or wine. At least, not right away...

...And that is completely reasonable, since even at the Prackfolerhof in Aica di Fiè, what is needed is time, lots of time, to get to wine here. The farm was first mentioned in a document in 1429, and “only” around two hundred years later, and thus starting from the seventeenth century, were grapes planted here and wine made.

And that is no accident. In contrast to the heart of the village of Fiè, the area of Aica di Fiè is located at around 600 meters above sea level on a sun-drenched slope on which high temperatures are reached during the day through the vegetation period, while thanks to the elevation, it cools down comparatively sharply at night. “These temperature differentials along with the moraine soils over the volcanic Bolzano quartz-porphry base offer the best conditions for winegrowing and high-quality wines,” Patrick Planer explains.

He holds responsibility for the wine, and that means: from the vines to the glass, every step is taken at the Prackfolerhof in Aica di Fiè solely and independently along the path to fresh, elegant, mineral-rich wines. Bound by tradition. And committed to it.

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PRACKFOL

Wine 1

Alto Adige DOC Sauvignon Blanc 2022



Variety: Sauvignon Blanc

Production Area: Alto Adige

Altitude: 650 m a.s.l.

Soil: Morainic soils, limestone, porphyry

Vinification: Concrete Eggs and steel tanks

Alcohol percentage: 14,0% vol.

Total acidity: 5,9 g/l

Residual sugar: 0,7 g/l

Bottles produced: 18.000

Ex cellar price: 19,50 €

Wine 2

Alto Adige DOC Pinot Noir Riserva 2022



Variety: Pinot Noir

Production Area: Alto Adige

Altitude: 650-950 m a.s.l.

Soil: Morainic soils, limestone, porphyry

Vinification: Steel tanks and barrique barrels (French oak),
bottle ageing for 12 months

Alcohol percentage: 14,0% vol.

Total acidity: 4,5 g/l

Residual sugar: 0,9 g/l

Bottles produced: 8.000

Ex cellar price: 26,90 €

Untermoserhof

The luck of the Ramoser family is to have vineyards available in the best locations of Santa Maddalena. The luck of their customers is that these locations can also be tasted in the wines from the Untermoserhof Estate Winery in Bolzano.

It is not without reason that Georg Ramoser, who runs the family estate winery with his son Florian, names “sincere”, “unadulterated”, and “shaped by terroir” as attributes for his wine. It ought to be possible to taste the origin in the wines: the location of the vineyards, the work that lies behind the grapes and wine.

“Our wines are captivating through their fullness, suppleness, and power, but without losing any juiciness or freshness,” Ramoser says.

All of this does not just appear by chance. After all, the vineyards of the Untermoserhof in Santa Maddalena offer the ideal conditions. But they also demand a lot from the Ramosers: “The steep slopes are associated with a lot of work by hand, but in the autumn, this is rewarded by optimal grape health and maturity,” the senior winegrower says.

In that way, a constantly high level of quality can be maintained – year after year, and for all of the wines in the assortment. “Our customers know to appreciate that,” Ramoser explains, seeing no reason to abandon the path that he has followed, since it involves getting wines into the bottle that are close to nature, genuine, and shaped by terroir in an unadulterated way. But one thing is clear: that path is bound up with hard work. Including the hard work to always get better.

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Wine 1



Alto Adige DOC Pinot Blanc Kardatsch 2022

Variety: Pinot Blanc

Production Area: Caldaro

Altitude: 500 m a.s.l.

Soil: Limestone, red clay

Vinification: Spontaneous fermentation in 600 liter barrels and < ageing on the full lees for 12 months in barrel.

Alcohol percentage: 14,0% vol.

Total acidity: 5,7 g/l

Residual sugar: 0,7 g/l

Bottles produced: 4.000

Ex cellar price: 10,20 €

Wine 2



Alto Adige DOC S. Maddalena Classico 2023

Variety: S. Maddalena

Production Area: Santa Maddalena

Altitude: 400 m a.s.l.

Soil: Porphyry gravel, loamy sand

Vinification: Fermentation in steel stanks for 8-10 days, < ageing for 6 months in big oak barrels.

Alcohol percentage: 13,5% vol.

Total acidity: 4,8 g/l

Residual sugar: 0,9 g/l

Bottles produced: 10.000

Ex cellar price: 8,10 €

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