

The White Wines



Pinot Blanc

Pinot Blanc was apparently cultivated in Alto Adige/Südtirol for the first time in 1850. Since it developed magnificently within the province, it joined Gewürztraminer and Sauvignon Blanc as the leading white wine grape varieties in the area. With an elegant scent of apples and lively acidity, Pinot Blanc is the perfect everyday wine. To preserve the variety's fruitiness and finesse, winemakers use oak very sparingly.

RECOMMENDED PAIRINGS:

light appetizers, fish, Tyrolean dumpling dishes



Chardonnay

In the 1980s, Chardonnay experienced an enormous boost in popularity. In Alto Adige/Südtirol, the grape expresses its classic qualities. It is captivating through its fine acidity and its elegant interplay of aromas of pineapple, bananas, apples, pears, citrus fruit, caramel, vanilla, and butter. Its palette can range from the fresh, fruity, linear qualities of the versions vinified in stainless steel to the complex selections suitable for aging which are fermented in small oak casks and allowed to mature on fine lees.

RECOMMENDED PAIRINGS:

seafood, light meats, risotto



Sauvignon Blanc

This very old grape variety was introduced to Alto Adige/Südtirol from France at the end of the nineteenth century. The area of cultivation is increasing. In Alto Adige, Sauvignon Blanc offers aromas typical of the variety with slightly green notes of freshly cut grass, elder blossoms, and gooseberries, producing both crisp, fresh wines and those with a marked intensity.

RECOMMENDED PAIRINGS:

asparagus, grilled vegetables, fish, goat cheese



Pinot Grigio

Originating from the large Burgundy family, Pinot Grigio is currently the most cultivated white wine variety in Alto Adige/Südtirol. Pinot Grigio is a medium-bodied white wine with warm, flowery aromas resembling linden blossoms. The variety demonstrates different characteristics depending upon its zone of cultivation. The spectrum ranges from slim, fresh wines in the Val Venosta to Pinot Grigios with a certain mineral quality in the Adige Valley to the bright, richer versions from Bolzano and the Oltradige.

RECOMMENDED PAIRINGS:

strong-flavored fish dishes, Alto Adige specialties



Gewürztraminer

Gewürztraminer originates from the Alto Adige winegrowing village of Tramin. "Traminer" was a term known throughout the entire German-speaking world as early as the thirteenth century. Today it is one of Alto Adige's most popular wines. Its spectrum of scents, with notes of rose petals, cloves, lychees, and other tropical fruits, makes Gewürztraminer the absolute embodiment of an aromatic wine variety. With its intense color, comparatively high alcohol content, and luxuriant texture, Gewürztraminer is the epitome of a meditation wine.

RECOMMENDED PAIRINGS:

when dry: as an aperitif, with Asian dishes, or shellfish; with residual sugar: with foie gras and pâtés; as a dessert wine: with cheese and desserts



Riesling

This noble variety from Germany was brought to Alto Adige/Südtirol in the nineteenth century. In contrast to German wines, these Rieslings are fermented dry, for the most part leaving little or no residual sugar. Especially in the cooler regions of the Isarco Valley and the Val Venosta, Rieslings emerge with fine peach and citrus aromas and a lively, bright acidity.

RECOMMENDED PAIRINGS:

oysters, other shellfish, Asian dishes, appetizers

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Sylvaner

In Alto Adige/Südtirol, Sylvaner is cultivated almost exclusively in the Isarco Valley, where it grows well on the cool terraced slopes from 500 to 700 m. (1,600 to 2,300 ft.) that are at the same time bathed in sunshine. At these elevations, the variety develops both sufficient body and a robust acidity. An earthy, mineral scent is typical of Sylvaner, accompanied by aromas of fresh herbs or hay.

RECOMMENDED PAIRINGS:

appetizers, speck, asparagus, fish



Veltliner

It was primarily Austrian winegrowers who made Grüner Veltliner viable at the international level. In Alto Adige/Südtirol, its cultivation is concentrated in the Isarco Valley. By means of new winery technology and consistent restrictions on yield, Veltliner has developed into a fresh and fruity, pleasantly spicy wine with subtle aromas of flowers and herbs.

RECOMMENDED PAIRINGS:

cheese, speck, light appetizers, baked fish



Kerner

Thanks to its resistance to frost, the hybrid of Trollinger and Riesling, named after the German poet Justinus Kerner, is planted primarily at higher elevations of the Isarco Valley and the Val Venosta. This grape produces sleek, spicy wines with a slight hint of nutmeg. With its abundant aromas and refined fruitiness, Kerner has the potential to become a new point of pride for Alto Adige wine.

RECOMMENDED PAIRINGS:

appetizers, grilled fish, vegetable terrines



Müller-Thurgau

Named after the Swiss vine researcher Hermann Müller from Thurgau, this hybrid that has achieved worldwide success produces especially lively, aromatic white wines. Along with its typical aroma of nutmeg, in the Isarco Valley the grape produces a scent of elder blossoms, in the warmer Alto Adige Lowlands the wines have notes of nuts and stone fruits, while in the Val Venosta, mineral tones and a slight scent of apple prevail.

RECOMMENDED PAIRINGS:

light appetizers, baked freshwater fish, soft cheeses



Moscato Giallo

It is highly possible that the Romans brought Moscato Giallo to Alto Adige/Südtirol when they ventured into the valleys inhabited by the ancient Rhaetians in 15 BC. Today, the grape is grown in warm areas of the Adige Valley. With its pleasing aromas and prominently sweet flavor, Moscato Giallo is a popular dessert wine. And when vinified as a dry wine, it makes the perfect aperitif.

RECOMMENDED PAIRINGS:

as an aperitif, with desserts or ripe blue cheeses