

The Red Wines

Schiava (Vernatsch)



This indigenous grape variety had its first documented historical mention at the end of the Middle Ages, and it has played a central role in Alto Adige/Südtirol winegrowing since the sixteenth century. The Schiava grape produces a light wine low in tannins, with moderate alcohol content and individual character that is typical of the area. For example, S. Maddalena wine is considered fuller in body, the Lago di Caldaro is softer, and the Meranese is somewhat spicy.

RECOMMENDED PAIRINGS:

in general with all appetizers, especially with speck, cold cuts, cheeses, traditional Alto Adige home cooking, veal

Pinot Noir



The Burgundian king among red wines has been grown in Alto Adige/Südtirol since the middle of the nineteenth century. When planted in vineyards of medium elevation that are not too dry, this variety reveals its full potential, yielding well-structured wines that are often amazingly close to their models in Burgundy. Typical Alto Adige Pinot Noirs have a rich and intense aromas of dark berries, spice, and violets.

RECOMMENDED PAIRINGS:

game, wild fowl, spring lamb, rabbit, aged cheeses

Lagrein



In addition to Pinot Noir and Schiava, this is one of Alto Adige's leading red wine varieties. Lagrein is an indigenous wine filled with character. Its origins are deeply rooted in Bolzano, and it has recently experienced a genuine renaissance.

Lagrein is impressive with its aromas of berries, fresh cherries, and violets. On the palate, it demonstrates a velvety body and soft acidity. After aging in small oak casks, tones of spice lend the top selections additional charm and character. A rosé version of the grape is also made, known as "Lagrein Kretzer" (or "Lagrein Rosato").

RECOMMENDED PAIRINGS:

Lagrein Rosé: powerful starters, smoked fish, white meat

Lagrein: game, dark meats, aged cheeses

Merlot



Merlot was first planted in Alto Adige/Südtirol along with other Bordeaux varieties around 120 years ago. This early-ripening variety is planted primarily in warm locations on deep, chalky soils. It yields fruity, full-bodied, charming wines with soft, ripe tannins.

RECOMMENDED PAIRINGS:

game, wild fowl, classic meat dishes, aged cheeses

Cabernet



The Cabernet varieties have been right at home in Alto Adige/Südtirol for around 150 years. As a result of a consistent reduction in yields, the Cabernet of today demonstrates aromas of black currants, blackberries, and spice. A hint of black pepper contributes to its complexity. Thanks to its dense structure, Cabernet is among the most age-worthy red wines in Alto Adige.

RECOMMENDED PAIRINGS:

wild fowl, lamb, classic meat dishes, aged cheeses

Moscato Rosa



Moscato Rosa came to Alto Adige/Südtirol from Sicily in 1851. Today, this full-bodied, aromatic, and complex dessert wine with its intense perfume of roses is a much in-demand specialty. Moscato Rosa is temperamental and produces only minimal yields of naturally sweet grapes that are fermented like red wines.

RECOMMENDED PAIRINGS:

desserts with strawberries or chocolate, crêpes, poppy seed pastries