

South Tyrol

Winegrowing area:

A brief description of the South Tyrol winegrowing area would be that it's small but with plenty of variety. A wealth of unparalleled first-class wines are cultivated in an area where the rivers Eisack and Etsch meander from the snow-capped peaks of the north to the south with its fig and olive trees. Around 20 types of vines flourish in the relatively small 5,400 hectare vineyard in a mix of an alpine and Mediterranean climate and at an altitude of 200 to 1,000 metres above sea level. Top South Tyrolean wines regularly receive a very high ranking in the most important international wine guides.

Vineyard Terlan

Founded in 1893 as one of the first cooperatives in South Tyrol, with acreage of 150 ha and annual production totalling 1.2m bottles today, Winery/Cantina Terlan is one of the country's smaller businesses, which probably plays a major role in quality control. The vines enjoy ideal growing conditions in the protected Terlan basin. The high mineral level in the soils lends the wines their special mineral note and helps to ensure that they keep an exceptionally long time. The Terlan vineyard produces red and white wine in equal measure. Cellar master Rudi Kofler's method is to cultivate wine slowly and gently. The wines often lie on the yeast for years before they are allowed to develop to perfection at their leisure in barrels and bottles. Numerous international awards bear testimony to the wines' mature personalities and quality.

Wine recommendations:

2016 White Burgundy DOC	0.21/0.75l	9.00/30.00
2016 Lagrein DOC	0.21/0.75l	10.00/33.00
2015 Merlot Siebeneich DOC Riserva	0.21/0.75l	12.00/42.00

Typical regional dishes:

Risotto with saffron, pumpkin, parsley and roasted seeds	22.00
Fried sea trout with a potato crust, mushrooms strips of buckwheat pasta	27.00
Wild boar done in two ways with braised South Tyrolean sauerkraut and dumplings	31.00