Autochthonous and International: The Big Six
Switch to the Pleasure Mode
Spring in the cooking pot
A wide, sunny valley basin, two prestigious vines. The Bolzano city district Gries is the home to Lagrein, while the St. Magdalener vine matures more to the north-east of Bolzano on the St. Magdalener hills and steep slopes.
Hansjörg Mair
Tourism in every fibre of his body: manager of the Bolzano and environs Tourist Board for the past 16 years, former director of the Appiano Tourist Office, and also part of Jeunes Restaurateurs d’Europe (as a general secretary for Italy and delegate for Europe) for 10 years, Hansjörg Mair is now moving to Freiburg i. Breisgau to start his new job as a manager of the Schwarzwald Tourismus GmbH.
BOLZANO CITY
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The Big Six of the South Tyrolean Wine Road. Everywhere in South Tyrol, tradition and innovation go hand in hand. On the one hand, the region is rooted in history, tradition, and a love for one’s homeland; on the other it is open, modern, innovative and future-oriented – this is what makes this region so special and unique.
Wine is no exception to this. Pleasure and the wine culture are inseparable from South Tyrol. The wine farmers here are very proud of their wines and swear by their indigenous, autochthonous vines: Gewürztraminer, Vernatsch – in all variations such as Kalterersee wine, St. Magdalener, Südtiroler Vernatsch, Grauvernatsch and Lagrein have been grown here for many centuries and are now experiencing a revival. Besides their three autochthonous brothers, international wine trends and vine varieties such as White Burgundy, Sauvignon, and Pinot Noir have become new leading varieties along the South Tyrolean Wine Road.

Ageing white wines and full-bodied red wines. The wine villages along the South Tyrolean Wine Road are among the oldest and most beautiful in Italy. They are not only a popular holiday destination, with 300 days of sun a year, and a mild, alpine-Mediterranean climate but also the home of important wines. The villages are characterised by a fascinating cultural landscape with vines and wine farms, and there is a successful interplay of wine, landscape, culture, handicrafts, and tourism. Along the Wine Road, 4,250 hectares of vineyards stretch from the north to the south, corresponding to 85 per cent of the entire South Tyrolean vineyards. The area between Merano and Bolzano is the home for ageing white wines. Everywhere around the Terlano village basin mineral and well-structured wines are produced that are known throughout the world, mainly as Sauvignon and White Burgundy. The characteristic Lagrein and velvety-strong St. Magdalener are grown in the Bolzano valley basin. Oltradige features an even mix of white and red wines. South Tyrol’s biggest wine growing area, Appiano, where characteristic, strong, and elegant white wines like the White Burgundy and Sauvignon are brewed, looks back at a long tradition. In Caldaro, the renowned Kalterersee wine achieves new glory. In Bassa Atesina, the fine aromatic Gewürztraminer remains loyal to its hometown Termeno, whereas the elegant and aristocratic Pinot Noir has conquered the warm and sunny slopes between Montagna and Salorno.

Selected top wines: Joie de vivre. South Tyrol’s wine farmers are truly passionate about their work and the quality of their wines. Their typical blue apron is a symbol of a deep connection to old traditions, culture and has become the trademark of the South Tyrolean farmers. Modern and innovative thinking is also a vital part of their development. Today, South Tyrol’s cellar masters stand at the top of the international wine scene. In 2017, the renowned ‘Feinschmecker-Wine-Award für das Lebenswerk’ was accepted by Hans Terzer, who is the experienced cellar master of the St. Michael-Eppan Winery and president of the South Tyrolean Cellar Masters Association. With this award, Hans Terzer stands on
the same level as other top wine experts like Angelo Gaja and Livio Felluga (Italy), Angelo Montes (Chile), Nicolas Catena (Argentina), Thierry Manoncourt (France), Miguel Torres (Spain), and Paul Draper (California), to mention only a few. What an achievement!

During the past twenty years, South Tyroleans have gone on a long path from being mass producers to a paradise for selected top wines; the wine brothers, Cornelius and Fabian Lange, wrote in the newspaper Frankfurter Allgemeine Zeitung (FAZ). Madeline Jakits, the chef editor of the gourmet magazine Feinschmecker underline: ‘Pleasure may not be superficial. Pleasure is an attitude to life and wine is the most beautiful elixir of life for humans!’

Along the South Tyrolean Wine Road, dedicated wine farmers and wine growers guarantee pleasure, genuine hospitality, the joy of drinking as well as sociability, and lasting memories with their autochthonous and international vines.

Herbert Tauschler

As a freelance journalist and sommelier, he has been observing the world of South Tyrolean wine for over three decades. He tastes, tests, and writes for different media, including Gambero Rosso, which is Italy’s foremost wine guide. He is also the author of several books on wine, gastronomy, and travel.

Wine Trails | Hiking on the wine trails through the cultural landscape of Cortaccia, Termeno, Caldaro, Cornaiano and Terlano you can discover more of the history, the several steps of the wine production and the typology of wines. Obviously, a winery is never far away.

www.bolzanosurroundings.info

South Tyrolean Wine Academy | ‘Experiencing knowledge about wine’ is the theme of the South Tyrolean Wine Academy, where they teach much more than just pure facts about fine grape juice. The idea is to bring wine and culinary delights closer in people’s minds – and this is done in a short space of time. The course curriculum spans from entertaining tasting courses for just one hour, to a professional training course for the professionals.

www.weinakademie.it

Wine in its purity | South Tyrolean Pinot Noir days, Spatium Pinot Blanc, Gewürztraminer Hiking Day, The St. Magdalener Classic, Lagrein and the changing time: every single event highlights another type of wine and allows wine lovers to meet up with vintners, get to know the stylistic tendencies and to compare different vintages during a vertical tasting.

www.bolzanosurroundings.info
visiting the farmer... If you want to experience wine with all your senses, join farmer Margareth Orian on a journey along the South Tyrolean Wine Road. An experience report.

At the bottom of the glass, I notice small bubbles that have been aroused with the gentle pink colour of the sparkling rose wine. It is the first pink sparkling wine I have ever tasted in my life. I would have never pictured that this would happen on a Thursday, yet at 9 in the morning. But who could say no to a wine tasting session after being told about its interesting history and production cycle by the cellar master himself and after visiting the antique wine cellar? Certainly, none of those participating in today’s Wine Safari. ‘Cheers,’ says Margareth Orian, as she raises her glass to give the first toast of the day. Margareth is our tour guide. She is a wine farmer herself, and so knows everything about this tasty tipple and its vineyards. ‘The quality of the end product mainly depends on the work of the farmer,’ she explains as she accompanies our group back to the shuttle bus, which picked up all the participants at Caldaro this morning and brings us now to the winery Pfitscher. In this winery – the first with a CasaClima accreditation in Italy – the enologist unfolds his everyday work.

Later, on her way to lunch in the restaurant Ansitz Romani at Termeno, Margareth tells us more about the history of the South Tyrolean Wine Road. The grapes that grow along the route are processed in more than 60 different wineries. One of them is the Elena Walch Winery, where we enjoy a tour under the traditional vaulted ceilings of the manor. Each wine seems to have been specially produced for the respective dishes the Pernstich family serves at our lunch. After eating and drinking together, you can notice how the participants start to ease up and how small friendships quickly start growing amongst us. We begin to have exciting discussions about the wine-growing business, and time simply flies.

Our shuttle is already waiting outside to continue our trip on the South Tyrolean Wine Road to South Tyrol’s capital city, Bolzano. When standing on the warm cobblestones at Walther Square in Bolzano, it is hard to believe that vines grew on exactly this spot almost 200 years ago. Being the third-largest wine-growing municipality in South Tyrol, almost all vineyards in Bolzano are now located outside the city. Yet, in the old town,
Getting to know winegrowers and wine farmers: The WineSafari takes place every first Thursday of the month all year; a personal WineSafari can be organised starting from 10 people.

WineSafari | Whether WineSafari, Wine & architecture or Wine & Bike: On the monthly guided day trips or half day trips, you can taste South Tyrolean wines, learn a lot about wine, meet winegrowers and rediscover the South Tyrolean Wine Road under different aspects. www.suedtiroler-weinstrasse.it

Vinum Hotels South Tyrol | 29 specialised hotels guarantee for special moments on the topic of wine: when the menu and wines complement to make an almost perfect symbiosis at the table. When the hosts can tell you details about South Tyrolean wines, and also offer some wines for tasting. When wine knowledge is something you can experience in the vineyards and wines cellars during guided tours, seminars and tastings. www.vinumhotels.com

Winepass PLUS | With the Winepass PLUS your holidays at the South Tyrolean Wine Road become an unforgettable experience. It opens the doors to a fascinating world of advantages. Holders of the Winepass PLUS are eligible to use all public means of transport in South Tyrol, discover the museums of the region, and experience the best of the South Tyrolean Wine Road. The Winepass PLUS is available in partner businesses and is included in the room rate. www.suedtiroler-weinstrasse.it

Guided Cellar Tours | From Easter to October all tourist offices along the South Tyrolean Wine Road offer guided tours of wine cellars and wine tastings: During a visit to the vineyards and wineries with wine tastings, you will get to know the variety of South Tyrolean wines and their producers, and you will find your personal favourite! www.bolzanosurroundings.info

Lisa Maria Kager is a chatterbox, who can only be quietened down by an empty piece of paper. Anything other than lazy, she loves the mix of lively metropolis and lonely wilderness. For this reason, she studied in Munich, and came back to South Tyrol for work.

Lisa Maria Kager
You can still notice many traces of the long wine history. Almost incredibly, the clothes shops under the arbours in the city once served as storage rooms for wine! We go to the Pfannenstieltalhof farm, where we get to know more about the cycle – from the grape on the bough to the wine in the glass. On this wine farm, the seventh generation is currently producing Lagrein and Vernatsch wines. During a tour of the vineyards, Hannes and Margareth Pfeifer tell us about their work, while the evening sun turns the vineyards into a romantic place. Listening to them talk and seeing their dreamy but still excited faces you can just tell they have a genuine passion for what they do, it’s almost contagious. Also, being in such an ambience, the finished product tastes even better.

However, our pleasure tour has not ended yet. We again hop on to the shuttle to continue our journey along the South Tyrolean Wine Road. In the Schreckenstein Manor in the traditional village of San Paolo in Appiano, we enjoy our last glass of wine together with tasty bruschettas, and Margareth raises her glass for the last time: ‘On knowing the history of the product, doesn’t it taste even better?’

Lisa Maria Kager
The Bolzano and environs region covers 980 km² in South Tyrol, offering many trails for experts, as well as for pleasure cyclists, families, and beginners, who, in addition to sporty outdoor activities, expect that little bit more, from a cycling tour, that bit of icing on the cake. What you get is time for culture, culinary delights, and beautiful scenes. What more do you want?
Besides Austria and the Netherlands, South Tyrol is one of the most popular biking regions in Europe. The infrastructure with sign-posted routes, bike rental stations, and bike-friendly accommodations is amazing and well organised. The routes leading through vineyards and orchards, shady forests, and flowery meadows are varied, and the picturesque view of the rough Dolomite peaks is unique. But there is another advantage: the mild climate and the 300 days of sunshine a year. Nowhere else in the Alps is the biking season as long as it is in Bolzano and its neighbouring areas. In general, pleasure tours in the valley are possible from the end of March to the start of November. There are plenty of attractive destinations and routes. Everywhere around Lake Caldaro and along the South Tyrolean Wine Road, cyclists who want to enjoy the unique scenery will find everything from easy to medium-difficulty tours with about 200 castles, fortresses, and historic manors. Hence, the region offers the ideal routes to enjoy with a longer break in between. But watch out. There are lots of temptations along the route, like antique wine cellars, panoramic viewpoints, cozy guesthouses, and picturesque villages like Termeno, Caldaro, and Appiano to name a few. These are not only among the most popular in the bike scene but also in the wine scene. The ‘Wine and Bike’ offer combines both cycling and wine and is highly recommended. A 20-km-long, guided round tour leads through the historic villages of Cornaiano and San Michele/Appiano, to the Monticolo Lakes, numerous wineries, and wine farms. These tours are offered between May and October on every second Tuesday of the month, and each of them ends with a wine tasting session. Another recommended circular tour is available in the northern part of the Wine Road. Starting in Terlano, this tour leads through orchards and wine growing regions, the villages of Andriano, Vilpiano, and Nailles, and back to Terlano, where this 28-km-long tour ends with a rewarding wine tasting session in one of the many wineries.

Another great and memorable experience is the former route of the Val di Fiemme railway line dating all the way back to World War I. It leads from Egna or Ora to the San Lugano Pass. If, despite the light ascent, you find the 800 meter of difference in altitude too strenuous, simply rent a comfortable e-bike. An e-bike will make this excursion a piece of cake. There are several rental stations and the rental costs are rather reasonable at 20 to 30 Euro a day. The Bolzano region plays an exemplary role with regard to e-bikes. There are special e-bike tours, which mainly address families with children. The first regional e-bike pleasure tour leads from Caldaro via Appiano to Frangarto, on to Bolzano and again, back to Caldaro. Arriving in Caldaro, you can extend the tour with a round tour
Christian Haas
Born in 1974, studied geology in Eichstätt and Munich, his current hometown. Since 2002, he has been working as a freelance travel journalist for newspapers, magazines, online platforms and book publishers like ‘Süddeutsche Zeitung’, ‘Abenteuer und Reisen’, ‘Merian’ and ‘Focus Online’. His personal focus lies on the Alps, outdoor and family topics – and South Tyrol combines the three of them!

www.texttaten.de

Enjoyment made easy!
There are many inns along the South Tyrolean Wine Road – and here you’ll also find the Drescher Cellar in Caldaro built in Oltradige architecture.

of Lake Caldaro or end it with a swim in the warmest bathing lake in the Alps.

If you cannot get enough of cycling, choose one of the many multi-day tours on offer.

My tip: Try the new ‘South Tyrolean cycling track’, with two variations. These can be easily followed with a map or an app. It covers 270 km through South Tyrol, and connects Bolzano, Bressanone, Brunico, Merano, Vipiteno, Chiusa, and Glorenza. The five sign-posted and mostly flat stages lead to the seven cities in South Tyrol. But there is also a lot to be discovered along the route: the many castles, the idyllic green valleys, and the calming sounds of clear streams and lakes. It is a true pleasure with fun guaranteed!

Christian Haas

South Tyrol bike hire | There are 20 hire stations spread throughout South Tyrol, 3,000 top bikes, 600 e-bikes and a practically perfect hire service. Information, bookings and tour tips can be accessed at. www.suedtirol-rad.com

Augustour | In June 2018, the Augustour will include three stages from Lago di Resia through the Val Venosta to Merano, Bolzano, and on to the Val d’Adige all the way to Trento. The aim is to show all cyclists – be it with a trekking bike, mountain-bike, road bike or E-bike, the beauty of nature and culture along the Roman Via Claudia Augusta. www.augustour.it

Take a swim | 300 day of sunshine, the warmest swimming lakes in the Alps and many public swimming pools are sure to make your holiday in South Tyrol become a real adventure – from May to September. You prefer to jump into a swimming pool? You can do that not only in hotels, but also at many agritourism and bed & breakfast.

www.bolzanosurroundings.info

Into the woods | It is the largest recreation zone in South Tyrol and is open to locals and visitors alike. The Monticolo Forest is ideal for comfortable walks and extensive hiking trips, early-morning runs, family-friendly as well as demanding cycling tours. 100 hectare of mixed forests are under protection, including the Spring Valley (Valle della Primavera), which shows full bloom at the end of February/beginning of March. www.eppan.com

Golfing with ease | 10,000 m² of green and water surfaces, nine holes and an unmistakable panoramic landscape that reaches from the nature park Gruppo di Tessa to the nature park Sciliar-Catinaccio make the ‘Blue Monster’ golf course in Riva di Sotto-Appiano, from mid February until mid December, a truly special golf course. www.golfandcountry.it

River Boating | Gliding along the Adige river, enjoying the surrounding nature. River boating is an adventure for all the family and for groups of all ages. The boat trip is about two hours long, starts in Lana/Postal and ends in Sigmundskron, and can be booked nearly every day from April to October. www.xsund.it
‘Seyd gegrüßt – Welcome’

is the phrase with which the castle’s innkeeper Roman Perfler welcomes his guests.

At Castel Salorno/Haderburg Castle, above Salorno, you can return to the Middle Ages with medieval food and music. Castel Salorno, which can only be reached by foot, provides the starting point for a tour of the numerous castles in Bolzano and environs. There are nine castles nearby and you will pass all of them during your hike.

Haderburg Castle stands on the southern border of South Tyrol. It was once constructed as a fortified castle to secure the route from Germany to Italy (or to attack and raid travellers). From the picturesque castle ruins, you can enjoy a view of the entire Bolzano and environs region all the way to the Main Alpine Ridge. Another 15 minutes by car (or almost three hours by foot) to the north, there is another remarkable ruin: Castelfeder. This fortress dates back to the Bronze Age. It is located on the Castelfeder hill between Montagna, Egna, and Ora. The castle can be reached from the valley after a short hike with a difference in altitude of about 150 m. This hill in the Bassa Atesina region has always served as a defence facility and cult attraction. On the other side of the Adige River are two more castles: the Laimburg ruin and the Castelchiaro ruin above Lake Caldaro, at the transition from the Bassa Atesina to the Oltradige region. You can drive to the Kreith Pass and then continue by foot along a short ascent. From Castelchiaro which was constructed in 1200 and abandoned in 1610 you can enjoy a fantastic panorama view of Appiano. The Appiano castle triangle includes the Castel Hocheppan, Boymont ruin and Korb Castle, which can be reached in a three-hour circular walk starting in Missiano. Worth a visit is the Hocheppan castle chapel with its Roman fresco cycle, that shows typical motives of this area, like the South Tyrolean dumplings, sausages and so on. Also, the Chalk Tower, which can be reached within a 10-minute walk and the castle inn, of course. Not far from it, you find the romantic residential castle Boymont, which is managed by farmers and offers a breath-taking view of Oltradige, the Bolzano valley basin, and Korb Castle – today a luxury hotel with a restaurant, tennis courts, and a swimming pool. Korb Castle incorporates the connection between fortified constructions of different epochs: Close to the castle is a bunker, which was built by the fascist Benito Mussolini in the 1930ies as protection against his so called ‘ally’ Adolf Hitler. It is one of a dozen bunkers, which, unlike the imposing castles, are mostly hidden from the view.
Appiano is one of the most castle-rich regions in Europe. Some of the historic buildings now serve as a hotel, museum or, like Haderburg Castle (left) or Boymont Castle (right) as a castle inn. Sleeping like an earl | A magical four-star castle hotel, an opulent Garni hotel or a lordly residence; at Bolzano and environs you can lodge in such historic walls the whole year. History, culture and tradition combined with modern comfort transform your holiday into an exciting journey through time. www.bolzanosurroundings.info/castles

Dürer Trail | The German Artist Albrecht Dürer started his first Italy journey to Venice in 1494. Since the Val Adige Valley was flooded, he had to choose other trails. On today’s Dürer Trail, leading from Salorno or Egna to Pochi and via the Sauch Ridge to the earth pyramids of Segonzano, visitors can admire memorial stones with Dürer’s initials on the places, where the artist painted his works. www.duererweg.it

Cool ice holes | In a subsidence at the foot of the mountain Mendola, above S. Michele-Appiano, you can find wintry coolness also during hot summer days. An unbelievable phenomenon: from the cavities of the porphyry cliffs streams such an icy air that even icicles grow. Around 600 different plant species grow here in the tightest of spaces. You can reach the ice holes from Caldaro and S. Michele-Appiano. www.bolzanosurroundings.info

MMM Firmian | In the old walls of Castle Firmiano near Bolzano, supported by a modern structure of glass and steel, Reinhold Messner speaks about the importance of the mountains for mankind. The mountains have an enchanting effect on people and this is what you can feel in Messner’s Mountain Museum Firmian. www.messner-mountain-museum.it

Castelronda Walk Bolzano | Along the 15 km long hiking route from Bolzano via San Genesio to Terlano you will find five interesting castles and castle ruins: Runkelstein Castle, the Rafenstein, Greifenstein, Helfenburg and Neuhaus ruins. On the route, there are several display boards with information on each castle and its fascinating history. www.bolzanosurroundings.info

of visitors. When crossing the fertile Adige Valley, you reach Terlano. Upon reaching the mountain slope, you will have to park your car and continue on foot. The most imposing building in this area is Maultasch Castle. From the valley, only the well-preserved donjon of the Neuhaus Castle ruin is visible. Only inside the castle itself do you get an impression of the former size of this facility. Smaller, yet worth a visit, are the Helfenburg and Greifenstein castle ruins, which can be reached via the Bolzano castle trail. If you are still not tired, continue along the Bolzano castle trail to Castel Roncolo/Runkelstein, and enjoy a combination of culture, nature, and exercise. Culture-lovers are sure to enjoy these interesting castles and their history. Matthias Mayr
If someone stays in the Oltradige or Bassa Atesina for a while, he would not only notice the hilly vineyards, the cypresses, and the olive trees but also discover the numerous manors, castles, and fortresses around this area.

Is it this aspect that remind one of Tuscany even though the Alps are located a few hundred kilometres from Florence? Definitely! The southern part of Bolzano is the most Mediterranean and therefore very unique part of South Tyrol, and the vineyards surrounded by the cypresses act as an introduction to the south. A significant part of the old architecture, here and further south in Tuscany, is rough, repellent, and fortified. This can have a deterrent effect on foreigners: 'Look at our fortified trapdoor. We will not surrender to any of you.' The message was once clear. However, that was a long time ago. Today’s guests – especially those from the north who are fleeing their rainy hometowns – look forward to the many hours of sunshine and the picturesque landscapes in the Oltradige and Bassa Atesina regions. In spring, the food produced from local materials is more than abundant and the restaurants but also little family-run huts await hungry tourists looking for South Tyrolean delights. Since always, fresh spruce heads are collected to make honey. The wild asparagus, hop shoots, and wood sorrel give the menu a fresh touch after the long winters. The pleasurable highlights when travelling through the area include relaxation, hikes through herb fields, and the wine paradise. This is the idea of ‘Südtirol Balance’, the sensual and cozy offering for tourists on holidays looking for some deceleration. A conscious return to nature with cooking courses, guided herb excursions, workshops, and a healthy, active programme is offered from April to June.

Terlano is the home of the South Tyrolean asparagus. Passionate hosts like Patauner and Schwarz-Huber have been growing asparagus for the last 100 years to attract the city people from Bolzano and Merano to their restaurants in the countryside. They were and still are known for offering thick asparagus, delicious typical ‘Bozner-Sauce’ and of course warm hospitality. In the asparagus triangle between Settequece, Terlano, and Vilpiano, probably the most important gourmet event in spring – the traditional Asparagus Weeks – is organised every year from the start of April to the end of May. A group of fifteen asparagus farmers from Terlano grow high-quality mild asparagus on an area covering more than 10 hectares. The protected name of the Terlano asparagus, ‘Margarete’, reminds
Wolfgang Maier
Wolfgang Maier who grew up in a winery in Tramin on the Wine Road, is a publisher, essayist and author. His works include ‘Südtiroler Wein lesen’ Innsbruck 2004; ‘Bozen, wo es am besten schmeckt’, Bozen – Vienna, 2001; ’Schnaps als eine schwarze Kunst betrachtet’, Bozen 2014. In collaboration with World Shops South Tyrol, he is co-project manager of ‘fair & local cooking’ events.

Spotlight on Asparagus | Asparagus weeks, asparagus hosts, asparagus festival: On hikes, visitors can discover the work of asparagus growers and the marketing of this fine vegetable. Whilst visiting asparagus fields you can watch the farmers at work or hop onto one of the horse-drawn carriages rides offer excursions in the surrounding area. www.terlan.info

eppanBike | Days | During the eppanBike | Days from 7th to 14th April 2018, professional bike guides will provide you with insider tips for bikers in and around Appiano during daily guided tours. Special highlights like the Sanvit Bike Festival where bike news and top brands are presented and a night tour through the forests in Appiano guarantee for great fun. www.eppan.com

Wine Hiking Days | Insights into cellar architecture, on-site wine tastings, culinary delights, experiencing a spring day with family and friends: this is the Wine Hiking Day taking place in Caldaro on 29th of April 2018. The motto of the Gewürztraminer Wine Hiking Day taking place in Termeno and surroundings on 28th of May, is: experience, discover and enjoy the landscape and the wine. www.kaltern.com; www.tramin.com

Spaghetti & Knödel | The German-Italian mixture can be found on the menu of restaurants and guesthouses. The Alpine-Mediterranean, South Tyrolean cuisine offers you great variety: Italian classics such as pizza, pasta and risotto and substantial meals such as ‘Knödel’ (dumplings) or ‘Kaiserschmarrn’ (sweet pancakes) will remind you of traditional mountain cuisine and the Habsburgs.

one of a historic personality from Terlano: Margarethe von Maultasch, the Empress of Tyrol in the Middle Ages.

The brilliant South Tyrolean chef, Herbert Hirtner, together with all the big and small wineries in Appiano, was one of the initiators of the avant-garde culinary delicatessen month in May – ‘eppanCulinaria: Vegetables meet Wine’. This culinary highlight in Appiano celebrates spring with not only Alpine-Mediterranean delights like grey cheese, goat cheese, mountain pine, and truffles, but also radicchio, asparagus, beetroot, and other aromatic plants, which provide the base for soothing fragrances, caring oils, and medicinal substances. Alongside this, the best wines of Appiano – from White Burgundy to Sauvignon, Vernatsch to Pinot Noir, and Pinot Grigio to Gewürztraminer – awaken the feelings of spring. Spring makes the asparagus and the wine grow. Wolfgang Maier

< Colourful spring! Young vegetables and fresh Terlano asparagus are served from the start of April. The spring creations are a pleasure for the eye and the palate.
flavourful | South Tyrolean Wine Road Weeks. Culinary and cultural events will run from 21st April to 9th June 2018 and offer an insight into the world of wine. Sixteen wine villages form the stage to a varied programme of inspiring meetings with sommeliers, wine cellar managers and wine farmers, enjoyable events and unique locations. The Wine Cellar Night on 9th June 2018 will be a special highlight and final event. www.suedtiroler-weinstrasse.it

scenting | Apple blossom. Spring in Bolzano and environs starts at the beginning of April with the apple blossom. Millions of apple trees bloom and turn the landscape into a scented sea of flowers while the surrounding mountains are still covered in snow. The first heralds of spring are already blooming at the end of February/beginning of March in the Valle della Primavera Valley (Spring Valley) between Monticolo and Caldaro. www.bolzanosurroundings.info

international | Pinot Noir Days. Only a few micro-zones in South Tyrol around Mazzon/Egna, Montagna, Pochi/Salorno, Appiano, and Val Venosta offer the ideal conditions for growing Pinot Noir. During the 20th edition of the South Tyrol Pinot Noir Days from 4th to 7th May 2018, the best Pinot Noir wines from all over the world can be tasted. Get ready for great fun during the Wine Party and the Pinot Noir Nights. www.blauburgunder.it

cheerful | Appiano Humour Festival. Laughter is on the daily agenda in Appiano from 7th to 22nd June 2018. The Appiano Humour Festival is scheduled to take place in the extraordinary location of the Seeschlössl at Lake Monticolo for the second time. Visitors can look forward to cultural delights for the eyes and the ears. Renowned cabaret artists, comedians, and humoristic music bands guarantee a cheerful time. www.eppan.com
musical | Lake Stage Performances and Pop Festival. Music buzzes around Caldaro! At the legendary Lake Stage Performances which takes place on the 24th and 31st July and on 7th August 2018 on the lake stage with unique shows and a tingling atmosphere. And again, at the end of season on the occasion of the 4th Kaltern Pop Festival from 25th to 27th October with voices and sounds from Europe and from all over the world. www.kaltern.com

tasty | Wine Culture Weeks. Picturesque alleys, courtyards and jetties make up the setting for an event, which combines wine, culture and hospitality in a truly unique way from 19th to 29th July. The event starts with a wine promenade including tastings of noble wines from Appiano, followed by a series of other culinary wine events. The gastronomic highlight is ‘The festive table’: 300 guests sit at a more than 130 m long table and are treated with culinary delights.

www.bolzanosurroundings.info

historical | Castelronda. On the 9th and 10th of June six renowned castles around Bolzano and Appiano open their doors and enchant visitors with an exciting and varied programme. The event focuses on living history and invites visitors to enjoy a fascinating time journey. Step inside! For two days you can visit historic walls from various eras, get to know the different construction styles and stories during the many special events and join experts in the exciting world of legends and myths. www.eppan.com

attractive | Long Summer Evenings. Long, longer, the longest! Conquer mountain summits, ride bikes, cool off in bathing lakes, or admire cultural treasures during the day. Then enjoy the Mediterranean flair in the evening. In July and August, the long summer evenings and small village festivals in Andriano, Appiano, Caldaro, and Termeno await you. Head there for a stroll or a shopping tour and culinary delights.

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savoury | Törggelen, an autumn tradition. Hiking, wine tasting, enjoying farmhouse specialites and a constant celebration. During the month of October, when the wine-growing estates fill their barrels with new wine and when the chestnuts are ready for the harvest, it is traditional Törggele time with rural restaurants and taverns offering hearty farming cuisine.

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enchanting | Advent. Like the popular Christmas market in Bolzano, the wine villages impress with their Christmas lights, and a quiet and contemplative atmosphere. The picturesque alleyways of San Paolo turn into a unique outdoor crib exhibition and Egna features a ‘living crib’. Christmas in Caldaro and Salorno is characterized by an enchanting and cozy ambience.

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Architecture Influenced by Wine
A talk with Leo Andergassen

Discussion with art historian, author, and director of the South Tyrolean Museum for Culture and History on Tirol Castle, Leo Andergassen, about the special architecture in the Oltradige region.

What is so special about the architecture along the South Tyrolean Wine Road?
What is unique are the facilities located in the settlement centres and the proportion of buildings in the periphery. San Paolo, San Michele, and the village centre of Caldaro were built as street settlements. In the centres, you find infrastructure like guesthouses, handicraft companies, and traders. In the periphery, there are mostly stately residential homes.

How does the architecture in the wine villages differ from that in the mountain villages?
The closed streets can be seen as an addition to the single wine farms. Everywhere, you see access doors, which lead to the commercial buildings at the back. So, the wine business mainly took place in the village cores. The mountain villages, on the other hand, are usually characterized by scattered settlements.

Why have these differences emerged?
The differences are due to social and economic requirements, combined with the wish for representative architecture. Apart from Nalles and Terlano, the wine villages along the Wine Road are characterized by closed streets, which, in this form, date back to the Middle Ages, but have been redesigned during early modern times. A tendency towards airy shapes and open-plan buildings can be noticed. The street fronts, however, are closed off.

What is the exact meaning of the term ‘Oltradige construction style’?
The term ‘Oltradige construction style’ was introduced by the art historian Josef Weingartner in the early 20th century. It marks the construction habits of early modern times, and describes the construction style between 1550 and 1650. The relatively tranquil political situation during the Thirty Years’ War made the Oltradige region a preferred place for the Innsbruck nobility, who moved to the farms here and started their wine businesses. The Comacini construction masters introduced an Italian construction style, which was oriented on Renaissance shapes. The ‘open-plan’ constructions led to bigger and more windows. Bifora and trifora windows brought more air into the buildings. Central halls created stately business rooms from which it was possible to enter the private areas of the inhabitants. The entrance was characterized by open staircases and loggias, and corridors were moved outside the building.

Nowadays, some wineries try to find a balance between old and new architecture. Is this possible?
Each period has the right to be authentic and to not be reproduced in its shapes. There are excellent and exemplary solutions with regard to cellar construction. Just think of the Manincor Winery designed by Walter Angonese or the Termeno Winery designed by Werner Tscholl.

Peter A. Seebacher
State-certified journalist, communicative, trained political scientist, wine & food enthusiast, print lover, new media junky and twitterer, and deeply rooted South Tyrolean with a great wanderlust. He loves to hike the mountains with his family in summer and winter, and actually wants only one thing: up to the top. Except in those moments, when he is in a wine cellar.
Awarded for pleasure | High-quality food. Handcraft art and creativity are the ingredients of South Tyrolean gastronomy, which receive high praise in the best Restaurant Guides. The gastronomy has an equal partner in local wine producers: Italian and international wine guides test the quality of South Tyrolean red, white and sparkling wines on a regular basis, and honour the best of them with valuable awards.

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GUIDE ROSSA 2017

High-quality food. Handcraft art and creativity are the ingredients of South Tyrolean gastronomy, which receive high praise in the best Restaurant Guides. The gastronomy has an equal partner in local wine producers: Italian and international wine guides test the quality of South Tyrolean red, white and sparkling wines on a regular basis, and honour the best of them with valuable awards.

GOURMET GUIDE

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JOURNAL SOUTH TYROL WINE ROAD 2018 | 23
timeless

visit cities, meet Ötzi, admire gardens
discover the Dolomites, climb mountains
healthy pleasure and sustainable mobility