St. MICHAEL-EPPAN

In the northern most region of Italy in a valley between the Rhaetian Alps and the Dolomites lies the Alto Adige, an area often referred to in its German language name of the Südtirol. Not surprising is the fact this area seems more Teutonic than Latin for the Südtirol was ceded to Italy by Austria after World War I. The Südtirol is the oldest wine zone of German-speaking Europe.

The fertile valley surrounded by stunning mountains on either side saw a full measure of economic hardship in the former century. In defence of these hard times, growers and winemakers often banded together to create wine co-ops and St. Michael-Eppan founded in the village of Appiano in 1907 is one of these enterprises. Today, they boast a world class winery supported by 350 consortiums and winegrowers. Quality is the hallmark here, recognized throughout the world. I Vini d’Italia, the Gambero Rosso & Slow Food wine guide, chose St. Michael-Eppan as “Italian winery of the year 2000”. It also named Master winemaker Hans Terzer, famous oenologist and absolute forerunner as regards to South Tyrolean white wines, one of the best ten Master winemakers in the world.

Winery
In 1909 the winery building was finished in an Art Nouveau style. Indeed, the main parts of the building are still fully operational today. After a long period of expansion, modernisation and adaptation to meet modern demands, the recent extensive restoration work represents the latest important development in the history of the Winery. Ancient versus new, traditional versus modern, all combine beautifully to create a harmonious and functional symbiosis. To ensure the best quality wines, the winery continues to use the typical wooden casks that date back to its foundation, as well as state-of-the-art winemaking techniques.

Vineyards
Through environmentally-friendly work in the vineyard, the biological equilibrium of the vine is maintained in a natural way throughout the 350 hectares. The vegetation between the rows regulates air circulation and the water balance of the soil, promotes the formation of humus, protects against erosion and creates the ideal environment for useful insects. Where necessary, organic fertilisers are utilized rather than chemical ones. The choice of the most suitable grape variety for a specific area depends on the soil structure and microclimate. The traditional South Tyrolean viticultural method has always been the pergola one, but today it is being replaced by the French Gujot trellising system, primarily in vineyards less steep.

Winemaker – Hans Terzer
Hans Terzer focuses particularly on white wines. In a relatively short space of time, with his Pinot Blanc, Pinot Gris, Chardonnay and Gewürztraminer, he has produced the cream of white wines in Italy. The main characteristics of his wines are clean aromas, pleasant balanced acidity and above all a harmony which makes tasting them a complete pleasure. The Sanct Valentin line pays homage to the perfection of these wines. The Pinot Noir, the Cabernet Sauvignon, the Lagrein and the Merlot, which have recently been added to the Sanct Valentin line, prove that Hans Terzer also has the magic touch with South Tyrol’s great red wines. Hans is a pioneer who works with the characteristic obstinacy of the South Tyroleans, as well as with ambition, but above all, with technical competence and constant commitment. St. Michael-Eppan was one of the first wineries in South Tyrol to introduce barriques into their winery. Hans Terzer is constantly raising the bar of quality.

WINES
Chardonnay
Gewurztraminer
Pinot Bianco
Lagrein
Pinot Grigio
Pinot Nero
Pinot Bianco Schulthauser
Pinot Grigio Anger
Sauvignon Lahn
Sanct Valentin Pinot Bianco
Sanct Valentin Pinot Grigio
Sanct Valentin Sauvignon