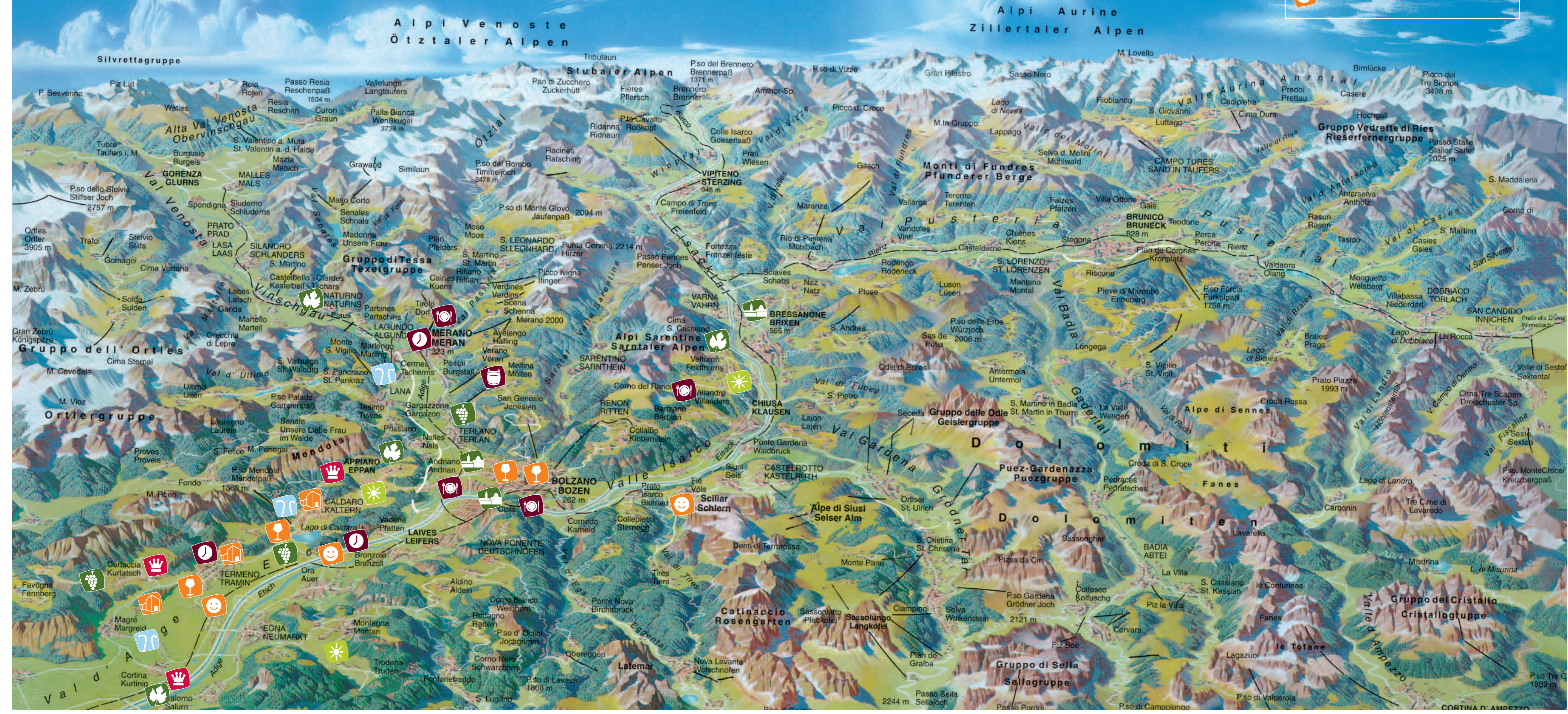


# Culturonda® Wine

12 routes to discovering wine culture in South Tyrol

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## Wine & Landscape

Picturesque **vine-covered hills** and **steep vineyards**

South Tyrol is tiny compared with Italy's colossal wine producing regions, though it punches far above its weight when it comes to quality and international awards. This is confirmed by Italy's most trusted wine guide 'Gambero Rosso' which each year heaps praise on South Tyrol's wines. 98.8 percent of the vineyard area is registered for the production of DOC wines and consequently subject to rigorous quality controls. Around 55 percent of the area is planted with red grape varieties, while few regions anywhere can match the diversity of white varieties and styles grown here. South Tyrol's lushest vineyard area emanates a sub-Mediterranean aura. It spreads out across the rolling hills to the south of Bolzano and is traversed by the South Tyrolean Wine Route. In the Valle Isarco/Eisacktal valley and Val Venosta/Vinschgau valley vineyards extend across the steep mountainsides reaching into distinctly Alpine terrain. Here the drastic contrasts between day and night time temperatures result in vibrant, aromatic white wines, slender with firm but ripe acidity.

### ... to savour ...

>> Wine is grown on hillsides straddling the South Tyrolean Wine Route, Italy's oldest. South Tyrol's most gentle vintescapè is a joy to discover by bicycle. The route between Nalles/Nals and Salorno/Salurn runs through Bolzano, South Tyrol's capital, and historic wine villages, passing sumptuous wine cellars and wine estates.

>> Vines flourish on spectacularly steep mountainsides in the Valle Isarco. A scenic walk leads from the historic inn 'Wirt an der Mahr' to the south of Bressanone/Brixen to the Kuenhof wine estate and back in a loop via the Ziggler inn.

>> With enormous efforts vineyards have been wrung from the meagre lower slopes of the Monte Sole/Sonnenberg in the Val Venosta. A pretty walking trail leads from Castelbello/Kastelbell across the countryside and through vineyards beside the ancient Ciardes/Tschars irrigation channel to Juval Castle and back via the Stava/Staben irrigation channel.

**Events:**
WineSafari: a day's outing by minibus to old wine farmsteads, wineries and cultural monuments along the South Tyrolean Wine Route. On request, www.suedtiroler-weinstrasse.it

**Info:**
**South Tyrol Wine Route**, tel. +39 0471 860 659, www.suedtiroler-weinstrasse.it
**The Valle Isarco/Eisacktal tourist board**, tel. +39 0472 802 232, www.eisacktal.com
**Val Venosta/Vinschgau tourist board**, tel. +39 0473 620 480, www.vinschgau-suedtirol.info

## Wine & Architecture

Melding the **traditional** and **avant-garde**

Merchants from Italy and northern Europe have been meeting to do business in Bolzano/Bozen since time immemorial. As a result a melange of Italian and Germanic life-style and cultural traits developed in southern Tyrol. This is apparent in the architecture in the vineyard area to the south of Bolzano stretching from Appiano/Eppan south to Caldaro/Kaltern. Wine farmsteads and noble manors were built in this area between 1550 and 1650 in an architectural manner embracing elements of the German Gothic and the Italian Renaissance styles: bay windows, loggias, flights of external stairways, double lancet windows. South Tyrolean architects have long taken over from their predecessors from Venice and Lombardy to develop their own contemporary style. Projects based on new, innovative ideas which are brought to fruition in harmony with the surroundings and completely respecting the old walls are highly regarded. Several wine estates have carried out exemplary work in this respect.

### ... to savour ...

>> The historical wine villages along the Wine Route are captivating for their uniform building style and certain unique features. For example Appiano boasts the highest density of noble manors and medieval castles in Europe, while the tiny village of Magrè/Margrè seems almost urban with its numerous archways, and it is often contended that Cornaiano/Girlan is larger below ground than above by virtue of its many wine cellars.

>> Caldaro is the South Tyrolean wine village. The wein.kaltern project explains the history of grand wine farmsteads, wineries and squares and guarantees quality by means of its 'red mark'. Innovative developments include the Winecenter and the Manincor wine estate's new cellar built entirely beneath a vineyard.

>> The Termeno/Tramin winegrowers' co-operative has been newly rebuilt and refurbished, completed in 2010. It was designed by the famous architect Werner Tscholl with its architecture based on the vine, its morphology and its role in the local countryside.

**Info:**
**South Tyrolean Wine Route**, tel. +39 0471 860 659, www.suedtiroler-weinstrasse.it
**wein.kaltern**, tel. +39 0471 965 410, www.wein.kaltern.com
**Tramin winegrowers' co-operative**, tel. +39 0471 096 633, www.cantinatramin.it

## Wine & Terroir

**South Tyrol's multiform vineyard areas**

Winegrowing in South Tyrol is extremely many-faceted. Vineyards are located at elevations ranging from 860 ft/200 m to 3,280 ft/1,000 m above sea level. Within this considerable range the soils and microclimates vary enormously, often within the same vineyard. One thing they all have in common is the 300 sunny days per year. This unparalleled diversity makes it possible to grow over 20 different red and white grape varieties and to provide each with its desired 'quality of life'. While Vernatsch, Lagrein and Gewürztraminer from South Tyrol have spread around the world, the French Pinot Blanc, Pinot Noir, Sauvignon and the German Riesling were introduced here in the mid 19<sup>th</sup> century and have acclimatised perfectly. Most vineyards are planted on hill- and mountainsides where the soils consist of eroded rock, especially porphyry, and morainal debris deposited by glaciers. But depending on the site, here and there a variety performs better than anywhere else.

### ... to savour ...

>> Pinot Blanc and Sauvignon are grown all over South Tyrol except in the Valle Isarco/Eisacktal valley. Pinot Blanc yields magnificent, fruity wines on clay, lime and gravel at Appiano/Eppan in the higher vineyards of Appiano Monte/ Eppan Berg (1,320 – 1,970 ft), while Sauvignon performs best in slightly warmer hillside vineyards.

>> Pinot Noir produces wines of Burgundian finesse with an unmistakable varietal character at Mazon and Montagna/Montan on west-facing mountainside terraces at medium elevation overlooking the Adige Valley above Egna/Neumarkt. Soils here are well-drained, rich in calcium carbonate and the vines are cooled by an afternoon wind. Pinot Noir from here causes international experts swoon.

>> Sylvaner and Kerner have become typical grape varieties in the Valle Isarco/Eisacktal valley. Both thrive here between Chiusa/Klausen and Novacella/Neustift on soils comprising eroded primary rock, quartz, slate and schist which retain water, useful in this dry area. The striking contrasts between day and night time temperatures at elevations from 1,650 to 2,300 ft result in intensely aromatic wines with firm, fruity acidity.

**Events:**
Caldaro/Kaltern all in white, in June, www.wein.kaltern.com
Pinot Noir days at Montagna/Montan and Egna/Neumarkt, in May, www.bolzanosurroundings.info

**Info:**
**South Tyrol's wine country**, www.southtyrolwine.com
**South Tyrolean Wine Route**, tel. +39 0471 860 659, www.suedtiroler-weinstrasse.it
**The Valle Isarco/Eisacktal tourist board**, tel. +39 0472 802 232, www.eisacktal.com

## Vernatsch, Lagrein, Gewürztraminer

**Three original South Tyroleans**

Vernatsch, Lagrein and Gewürztraminer are emblematic for South Tyrol's wine culture. All three were documented as growing here in the Middle Ages and are consequently native South Tyroleans. The high-yielding Vernatsch dominated until the 1980's, Lagrein was made almost exclusively as a rosé (called Kretzer) while by 1900 Gewürztraminer had become almost extinct. Around 15 years ago South Tyrol's wine producers began to revive their native varieties and now Lagrein has become the flagship red wine, with Gewürztraminer as its white counterpart. Reducing yields and the propagation of high-quality sub-varieties have resulted in a renaissance for Vernatsch, South Tyrol's light but fruity red wine. Vernatsch still accounts for 30% of South Tyrol's vineyard area and just about every wine estate cultivates it. Lagrein and Gewürztraminer account for eight percent each.

### ... to savour ...

>> Santa Maddalena/St. Magdalener and Lago di Caldaro/Kalterersee are the best-known Vernatsch wines. Lago di Caldaro must be produced around the lake of the same name and meet prescribed quality standards. Santa Maddalena, named after the homonymous hamlet, grows on the mountainside overlooking Bolzano/Bozen to the north. The Oswald Promenade winds up to the hamlet and leads across the mountainside above the town to the wine hamlet of San Paolo/St. Pauls.

>> Bolzano/Bozen is the Lagrein metropolis. A walk from the Muri-Gries monastery in the main square of Gries (suburb of Bolzano) leads past vineyards up to the Guncina/Guntschna Promenade from where the view of the Lagrein vineyards is superb. Bolzano is South Tyrol's third largest winegrowing municipality with 28 wineries within the municipal area.

>> Termeno/Tramin is naturally connected with Gewürztraminer. The Hofstätter wine estate has laid out a display Gewürztraminer vineyard where visitors can find out enthralling facts about the vine and its cultivation. Gewürztraminer is a diva. The meaning of this is discussed every two years at the International Gewürztraminer Symposium.

**Event:**
International Gewürztraminer Symposium in Termeno/Tramin and Bolzano/ Bozen, in June, every second year; www.gewuerztraminer.info

**Info:**
**The South Tyrolean Wine Route**, tel. +39 0471 860 659, www.suedtiroler-weinstrasse.it
**Bolzano/Bozen tourist office**, tel. +39 0471 307 000, www.bolzano-bozen.it
**J. Hofstätter wine estate**, tel. +39 0471 860 161, www.hofstatter.it

## Wine & Vine

**Vine trellising methods in South Tyrol**

DOC wines need to be indulged and pampered. This begins in the vineyard, where cultivation is subjected to rigorous quality controls and the farmer must work with sensitivity and instinct. The vines are pruned in January, after which the fruiting canes are tied to the trellis vines in March. Buds burst in May, excess foliage is removed in summer, then as soon as the clusters begin to change colour the grapes are thinned out to ensure the optimum yield per vine. The harvest begins in early September. Trails have been laid to enable wine enthusiasts to deepen their knowledge about South Tyrolean wines, the varieties, sites and trellising methods in an interesting manner.

### ... to savour ...

>> The wein.weg trail leads from Caldaro/Kaltern, the Vernatsch stronghold, and winds down to the Lake of Caldaro/Kaltern and back. Along the route it passes historical vineyards and splendid wine farmsteads. Ancient vineyard sites are marked in the ground in white limestone.



The cellar of the Hofstätter wine estate in Termeno/Tramin. The wine is stored in wooden barrels for 18 months.

>> The Terlano/Terlan wine trail provides insight into one of South Tyrol's most famous white wine-growing areas. It starts at the Terlano winegrowers' cooperative and leads in a circle passing manor houses and characteristic white wine sites.

>> The didactic wine trail in Cortaccia/Kurtatsch follows the life cycle of the vine from planting through to tasting the finished wine. It explores the characteristics of individual vine varieties and explains the pergola and other trellising methods. Typical wine aromas can be sniffed in clay amphorae.

**Info:**
**wein.weg**, tel. +39 0471 965 410, www.wein.kaltern.com,
**Bolzano and environs tourist office**, tel. +39 0471 633 488, www.bolzanosurroundings.info
**Cortaccia/Kurtatsch didactic wine trail**, tel. +36 0471 880 100, www.suedtiroler-untersland.it
**South Tyrol Wine Route**, tel. +39 0471 860 659, www.suedtiroler-weinstrasse.it

## Wine, Wineries and Wine Estates

**In the winemaker's laboratory**

The plight of winegrowers in southern Tyrol was desperate when a number of farmers joined together to form cooperative cellars to make and market their own wines. The first were established in Andriano/Andrian and Terlano/Terlan near Bolzano in 1893. Today winegrowers' cooperatives crush 70 percent of South Tyrol's annual grape production, while 25 percent is processed by private wineries. The remainder is accounted for by a group of winegrowers who make small quantities of often very individual wine from their own grapes. Traditional methods and instinct have long given way to precise expertise and state-of-the-art technology.

### ... to savour ...

>> 14 cooperative cellars crush the grapes supplied by their member-growers while 38 commercial wineries produce wine from their own vineyards and from grapes bought in from individual winegrowers. By means of rigorous selections they succeed in producing some of the region's top wines. The entire range of wines produced in South Tyrol mature in their cellars.

>> 84 grower-winemakers make wines exclusively from their own vineyards and have joined together under the name Free Winegrowers of South Tyrol (free in the sense of independent) to promote their products, pool resources etc. They offer regular vineyard and cellar tours.

>> Bubbly delights made from Chardonnay, Pinot Blanc and Pinot Noir: each year six producers make around 200,000 bottles of South Tyrolean sparkling wines according to the classic method involving a second fermentation in the bottle. The Arunda/Vivaldi cellar is Europe's highest sparkling wine producer, located at an elevation of 3,840 ft in the mountain village of Meltna/Möltén.

**Events:**
Bolzano/Bozen wine exhibition in June, www.weinkost.it
**South Tyrolean Wine Route weeks** (night of the open cellars, wine seminars, tastings, guided vineyard and winery tours) in May/June, www.suedtiroler.weinstrasse.it
**Vinea Tirolensis: end of August**, grower – winemakers under the name South Tyrol's Free Winegrowers (FWS) present their top wines, www.fws.it
**Caldaro/Kaltern wine days** in September, www.wein.kaltern.com

**Info:**
**Association of South Tyrolean Cooperative Wineries**, tel. +39 0471 978 528, www.kellereiverband.it
**South Tyrol's wine estates**, tel. +39 0471 973 388, www.southtyrolwine.com
**South Tyrol's Free Winegrowers**, tel. +39 0471 238 002, www.fws.it

## Wine & History

**Of the Rhaetians, Romans and wine casks**

South Tyrol was once part of the Roman province of Rhaetia and produced wines which, according to Pliny, were the favourite tippel of Augustus Caesar. While the Romans stored and transported wine in earthenware amphorae, the Rhaetians used containers made of wooden staves, held together by iron hoops. That is, modern casks. 2,500 year-old wooden casks were discovered in Bressanone/Brixen in 2002, the oldest in the history of winegrowing. When they conquered the area in 15 BC the Romans found a flourishing wine culture. By the Middle Ages Tyrolean wine had become a much sought-after commodity and the authorities repeatedly appealed to wine producers to aim at the highest standards of quality. The technological revolution in the 20th century brought about a revolution in wine production: Old equipment and techniques became obsolete.

### ... to savour ...

>> The South Tyrolean Wine Museum in Caldaro/Kaltern documents the region's wine history using archaeological finds and exhibits including the arts, popular piety, handicrafts and old winery implements. Old and rare vine varieties grow in the vineyard and in autumn grapes can be tasted directly from the vines.

>> The village museums of Termeno/Tramin and Cortaccia/Kurtatsch invite visitors to delve into the rural traditions and wine culture in the south of South Tyrol. An oddity: the Termeno museum boasts a collection of international Gewürztraminer bottles going back to 1886.

>> Fifteen local vine varieties are grown in the gardens of Trauttmansdorff Castle to protect them from extinction: Blatterle, Jungferler, Fraueler, Gschläfener... Vineyard tours are offered in autumn, including to the 'Versoaln' vine at Katzenzungen Castle, Prissiano/Prissian, one of the world's largest, most expansive and oldest. The Versoaln wine is a true rarity.

**Info:**
**South Tyrolean wine museum**, tel. +39 0471 963 168, www.weinmuseum.it
**Museum Zeitreise Mensch in the 'Hof am Orth'**, Cortaccia/Kurtatsch, tel +39 0471 880 267, www.museumzeitreisemensch.it
**Termeno/Tramin village museum**, tel. +39 328 560 36 45, www.bolzanosurroundings.info
**The gardens of Trauttmansdorff Castle**, tel. +39 0473 235 730, www.trauttmansdorff.it

## Wine, Monasteries & Convents

**The first masters of wine in South Tyrol**

According to medieval chronicles monks at the time consumed a litre of wine per day each. Religious establishments to the north of the Alps acquired vineyards in southern Tyrol to supply themselves with table and Communion wine. Mention is often made of donations, as though the Tyroleans wanted to buy their way out of Purgatory. In 1300 around 40 monasteries in southern Germany carted wine from their Tyrolean estates northwards. The prince bishops of Bressanone/Brixen and Trento also invested in winegrowing. Well-read monks became expert winemakers. Consequently the improvement of South Tyrol's wines over centuries must be ascribed to the monasteries. Today monasteries still produce some of the region's finest wines.

### ... to savour ...

>> The Augustinian Canons Regular monastery of Novacella/Neustift near Bressanone is an active community. Wine has been made here since its foundation in 1142 and the monastery's white wines are among South Tyrol's finest. Guided tours of the monastery complex and wine tastings are available by prior arrangement.

>> The Muri Gries monastery on the outskirts of Bolzano/Bozen is situated in the heart of South Tyrol's classic Lagrein vineyards. Augustinian Canons Regular rebuilt the former castle as a monastery, then in 1845 Benedictine monks moved in. They had been evicted from their monastery of Muri in Switzerland. Under them winegrowing flourished and the monastery is now best known for its muscular Lagrein.

>> In 1991 the Von Braunbach estate acquired the defunct cellars of the Teutonic Knights monastery at Settequerce/Siebeneich near Terlano/Terlan and since then has been making Lagrein from the monastery's vineyard. The historical building combines original with modern elements and was originally bestowed on the order in 1200 by the bishop of Bressanone. It retains its contemplative aura.

**Info:**
**Augustinian Canons Regular Monastery of Novacella/Neustift**, tel. +39 0472 836 189, www.kloster-neustift.it
**Muri-Gries monastery cellars**, tel. +39 0471 282 287, www.muri-gries.com
**Von Braunbach wine and sparkling wines cellar**, tel. +39 0471 910 184, www.southtyrolwine.com

## Wine & Art

**The eternal relationship between inspiration and commissions**

It started in antiquity and is permitted by the Bible: wine is steeped in culture and enjoys a cult status. Apparently the word 'wine' occurs 200 times in the Bible. Christian art has been inspired on countless occasions by parables involving wine. From the 12<sup>th</sup> century the image of 'Christ in the wine press' appeared in Tyrol in panel paintings, wood carvings and paintings in general. Wine drinking vessels and wooden vineyard implements are often decorated with carvings. Frescoes and artistically carved casks decorated for festive occasions embellish South Tyrolean wine cellars. In modern art beautiful pictures are often insufficient, for it tries to understand the processes in winegrowing and to contribute towards the awareness of themes such as sustainability.

### ... to savour ...

>> To celebrate the centenary of its founding, in 2000 the artist Robert Scherer painted the Puntay cellar in the Erste + Neue cooperative winery in Caldaro/Kaltern with biblical, mythological and modern-day scenes. Wines belonging to the Erste + Neue 'Puntay' premium range mature beneath the cellar's vaulted ceiling in small, French oak casks.
>> International contemporary artists interpret the relationship between nature, culture and technology in the Alois Lageder wine estate manor in Magrè/Margreid. Each year one young musician is commissioned to compose a work which is performed for the first time in the wine estate.
>> The garden of the Kränzel wine estate at Cermes/Tscherms near Merano/ Meran provides an ambience conducive to meditation and introspection. The heart of the complex is a maze with the hedges made up of ten vine varieties. Count Franz Pfeil offers visitors his estate grown wines for tasting.

**Info:**
**Erste + Neue cooperative winery**, tel. +39 0471 963 122, www.erste-neue.it
**Alois Lageder wine estate**, tel. +39 0471 809 500, www.aloislageder.eu
**Kränzel manor labyrinth garden**, tel. +39 0473 564 549, www.meranerland.com

## Wine & Fine Dining

**A wine list for South Tyrol's Alpine-Mediterranean cuisine**

South Tyrol's Alpine tradition encounters Italian joie de vivre, both in attitudes to life and on restaurant menus. Here gourmetdising invariably includes a good glass of wine. A light red wine goes best with dishes incorporating Tyrolean dumplings called 'Knödel', while refined high-class gastronomy shows strong Italian influences. South Tyrolean chefs excel in haute cuisine, at its most enjoyable partnered by the region's finest wines. Wine and food are more intimately connected at special times of the year, during the asparagus season in spring, and in the 'Törggelen' festivities in autumn. The old tradition is thought to have originated in the Valle Isarco/Eisacktal valley.

### ... to savour ...

>> Special occasions: South Tyrol's 'asparagus triangle' is located in the Adige Valley around the villages of Terlano/Terlan, Vippliano/Vilpian and Settequerce/Siebeneich. Here the first white spears are ready to harvest in late

March. The farmers are members of the Terlano winegrowers' cooperative which, with its aromatic Sauvignon Blanc, supplies the ideal wine to accompany asparagus. – Törggelen, from the Latin 'torculum' meaning wine press, begins with a walk and finishes with savouring the new wine, farm-house fare and roast chestnuts, especially enjoyable along the 'chestnut trail' or 'Keschtnweg' in the Valle Isarco. It leads from Novacella/Neustift near Bressanone/Brixen to Runkelstein Castle in Bolzano/Bozen.

>> The delicatessen shop 'Pur Südtirol' in Merano/Meran offers 1,400 products supplied by South Tyrolean farmers and local artisans. The designer Harry Thaler integrated the shop in the old spa assembly complex, the 'Kurhaus' using 'pure', exclusively South Tyrolean materials.

>> Wherever wine is on offer it is usually possible to taste it, in the rustic-style tasting rooms at the wine cellars, or in trendy wine shops cum wine bars. Foodies and wine enthusiasts are in their element at the South Tyrol Festival of Indulgence held in Bolzano's medieval centre and at the Merano Wine Festival and Culinaria in Merano's Kurhaus.

**Events:**
South Tyrol Festival of Indulgence every second year in June in Bolzano, www.festivaldelgusto.it
Merano International Wine Festival and Culinaria in November, www.meranowinefestival.com

**Info:**
**General:** www.suedtirol.info and www.southtyrolwine.com
**Terlano/Terlan winegrowers' cooperative**, tel. +39 0471 256 400, www.kellerei-terlan.com
**Valle Isarco/Eisacktal tourist board**, tel. +39 0472 802 232, www.eisacktal.com
**PUR Südtirol delicatessen market**, tel. +39 0473 012 140, www.pursuedtirol.it

## Wine & Legend

**Of the 'Nörggelen' elves and secret cellars**

By the Middle Ages wine had become an important commercial product in South Tyrol. A litre wine cost as much as a casual labourer earned in a day. No wonder, then, that the wine growers, estate owners and cellar masters jealously guarded their wine, for thirsty thieves lurked everywhere. In local legends they were the 'Wein-Nörggelen', elves who pilfered the new wine at harvest time and guzzled it with relish. Other stories recount the desire to find wine which would never run out; time and again secret cellars were discovered. Wine adulterators fared badly, for they were revealed and punished by the Nörggelen.

### ... to savour ...

>> An outing to Haderburg Castle overlooking Salorno/Salurn in wild and romantic settings. According to legend a robber baron who dwelt there enjoyed a tippel with the Nörggelen. His cellar was always well-supplied, for an inscription declared 'The Haderburg will remain safe as long as it holds wine from Salorno'. Indeed the castle was never destroyed by enemies.

>> The 'Ice holes' or 'Eislöcher' near Appiano/Eppan are reached along an easy pathway. They are famous for the microclimate they generate, for plants which thrive here at an elevation of just 1,640 feet above sea level would otherwise only be found in the high mountains. Legends tell of a buried town whose wine casks are hidden in the Ice Holes.

>> A fairytale garden has been enthralling visitors to the Tiefenbrunner wine estate in Niclara/Entiklar since the 19<sup>th</sup> century. Josef Tiefenbrunner (1828-1906) laid out the garden himself incorporating figures from Greek mythology, the ancient Old Testament and South Tyrolean mythology.

**Info:**
**Castelfeder tourist office**, tel. +39 0471 810 231, www.castelfeder.info
**Appiano/Eppan tourist office**, tel. +36 0471 662 206, www.eppan.com
**Tiefenbrunner Castel Turmhof wine estate**, tel. +39 0471 880 122, www.tiefenbrunner.com

## Wine with all the senses

**A holistic South Tyrolean experience**

Wine experts turn wine drinking into an extravagant ritual. First of all the glass is held up to the light, its contents swirled then sniffed, rolled over the palate, 'chewed' and the aftertaste savoured after swallowing. Only then does the connoisseur feel qualified to pass judgement. Tasting wine really does involve all the senses. The eyes, above all the nose and taste buds are indispensable, though the senses of hearing and touch also provide information, for example on opening the bottle, and by touching the glass to test the temperature. And it's sure: Knowledge about wine increases its enjoyment.

### ... to savour ...

>> The new South Tyrolean Wine Academy accommodated in the historical Pach manor in Caldaro/Kaltern offers courses there and in other places in South Tyrol on the subjects of wine production, the appreciation of wine, and wine and culture.
>> The Roner distillery in Termeno/Tramin has put together a 'Gallery of the senses' to enable enthusiasts to see, smell and feel all the subtleties found in grappa and other spirits.
>> Seminars and tastings take place in complete darkness in the 'Blindprobe Sensorium' in the village of Fiè allo Sciliar/Völs am Schlern. A qualified wine advisor helps participants to fine-tune their sense of smell and taste.

**Info:**
**South Tyrolean Wine Academy**, tel. +39 0471 964 609, www.suedtiroler-weinstrasse.it
**Roner AG distillery**, tel. +39 0471 864 000, www.roner.com
**Blindprobe-Sensorium Fiè/Völs**, tel. +39 335 681 61 20, www.blindprobe.com

