
BARON WIDMANN VERNATSCH



Region: Alto Adige, Italy

Appellation: Alto Adige DOC

Grapes: 100% Vernatsch (Schiava, Trollinger)

Farming: Sustainable

Age of vines: Planted in 1977

Altitude, Aspect, & Soil Type: 340 M, E Facing, Calcareous gravel with loamy sand

Typical Harvest Time: Mid through end of September

Maceration & Fermentation: 8 days maceration, controlled low temperature fermentation in stainless steel with selected yeasts

Aging: 9 months in big oak barrels

Finishing: Fined with bentonite, filtered, cold stabilized

Production: 10,000 bottles annually

Notes from Oliver:

Andreas Widmann is a producer of very small quantities of excellent wine (in my opinion some of the best made in the Alto Adige). His beautiful old house and cellar are in the old part of the village of Cortaccia; the cellar is under the house, and the scale of it is more like home winemaking than commercial production. His family has made wine here since 1824.

Vernatsch is the local name for the Trollinger (or Schiava) variety, which produces pale red, delicious and very drinkable table wines (sort of like a cross between Beaujolais and Bourgeuil and as mouthwatering and savory as that description suggests). Andreas's version is top-notch, with hints of spices and herbs. It is an excellent complement to most pork dishes and great with salumi (or the local Speck ham). This is a wine to be drunk and not discussed.