



primavera

– S E L E C T I O N S –

ERSTE+NEUE

WINE of SÜDTIROL ALTO ADIGE

LOCALITY: Kaltern,
Caldaro

WINEMAKER: Gerhard
Sanin

erste-neue.it



ALTO ADIGE

ERSTE + NEUE

THE OLD & THE NEW IN DYNAMIC PARTNERSHIP

This is a wonderful discovery for us; a collective of dedicated growers who have banded together as a community for the maintenance of a tradition of excellence, and to see the best use made of the hand-tended fruit of their superb, often generations-old vineyards. Erste + Neue own around a third of their vineyards – rare in this part of the Alto Adige – and run their shared vineyards as a single entity.



Typical backdrop for a Caldaro grapegrower

Here in this alpine, Germanic part of Italy, the serious, structured and thought-provoking side of wine meets adaptability and drinkability.

GERMAN... ITALIAN?

Yep, sounds like a contradiction of cultures here. And it is just one of Italy's many seeming contradictions that the majority of Germanic people from this northern part of Alto Adige – the Südtirol – seem so content to be, well... Italians.

But it just works, and this region has become as compelling as any part of Italy. Erste + Neue's bustling little town of Caldaro (Kaltern in the German), 25 minutes due south-west of Bolzano, is the quintessential example of this. In fact, on your next trip to Italy, and if you are not already a convert, don't hesitate to make the quite easy detour up this way. It's an eye-opener and might become an addiction! A visit to Erste + Neue is highly recommended.



The eye-catching cellar and tasting room at Erste + Neue

ERSTE + NEUE (FIRST & NEW)

The 'First & New' or 'Old & New' is the result of an enlightened merger, in 1986, of one group founded in 1900, the 'Erste', with the 'Neue' newbies merely dating back to 1926. Between them, their members brought together a wonderful collection of heritage and expertise along with vineyards of such great variety, siting and quality. There's an array of soil types in this glacial valley, ranging in altitude from 250m to 650m – moraine, loam, calc, clay, almost the gamut – and each provides the best backdrop to Alto Adige's classic varieties. Their specialities are the textured, layered, beautifully structured and mineral Pinots Bianco (labelled by E + N as Weissburgunder) and Grigio, and the subtly fragrant Goldmuskateller (Moscato Giallo). The reds are benchmark versions, from the delicious light and crunchy Schiava to the dense, blue-purple and powerful Lagrein. What we find common to all these is drinkability and easy adaptability to food.



Gerhard Sanin, chief winemaker for just on 10 years now at Erste + Neue

THE WINES



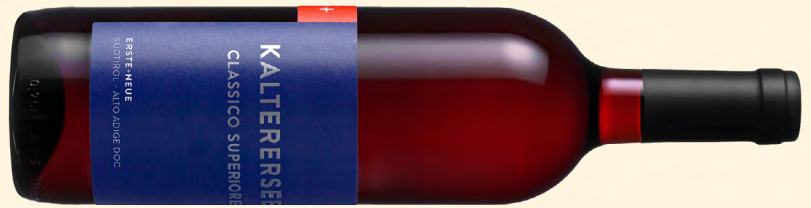
2017 Pinot Bianco

The marketplace and growers in Alto Adige regard Pinot Bianco as superior to Pinot Grigio, offering extra elements of complexity, texture and grip. E + N growers still primarily use the old pergola method for their Pinot Bianco vines. The vineyards are a combination of base calcareous soils, interwoven with glacial deposits. The result is characteristic freshness and clear structure with zip and grip.



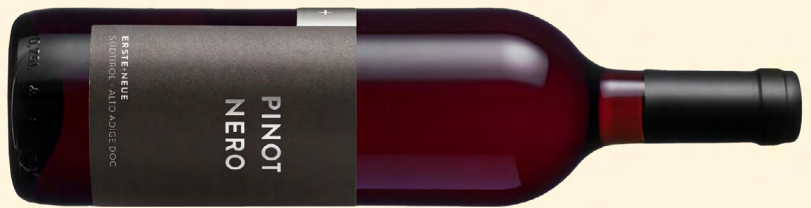
2017 Pinot Grigio

The northern segments of Alto Adige are certainly the spiritual home of this ice-cold pear and mineral style of Grigio. The base calcareous and glacial soil combination has a volcanic underlay here. Touches of gunflint and lemon pith with a hint of something herbal add complexities to precede lovely cold, river-pebble flavours and mouthfeel. Fascinating and delicious.



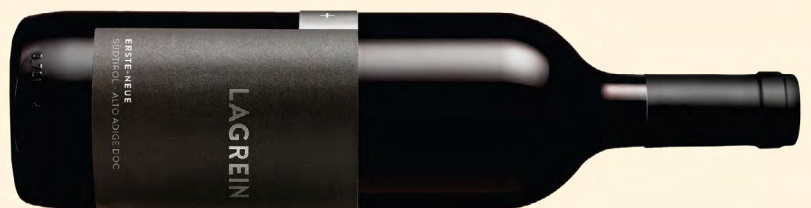
2017 'Kalterersee' Schiava

This is the native red Schiava (Vernatsch) in exactly the right role. The perfect, zippy, fruity, but slightly grippy light red, in the manner of Beaujolais Nouveau or Bardolino, with cherry, raspberry, hints of almond and plenty of fresh appeal. It's made in a traditional way, with mash ferment and a little time in very large wood. The mix of lift and richness comes for the best 'Kalterersee' combination of soils, primarily glacial, shot through with streaks of clay and volcanic porphyry.



2017 Pinot Nero

Alto Adige Pinot Nero is catching on. You can see why, with the lithe, but recognisable notes of cherry skin and strawberry and Pinot Noir mouthfeel. This vineyard was identified for Pinot, due to the presence of silex (flint) and clay amongst its calcareous base.



2018 Lagrein

Lagrein is an E + N speciality. This has Lagrein's juicy, blue-purple fruits and almost white wine shape and attitude, boasting flavour, life and readiness with a touch of pencil shaving/graphite on the palate.



2014 'Puntay' Lagrein Riserva

Old vine pergola-trained Lagrein on Riserva duty, with dark persistent and fascinating aromas of plum, violets, darkest cherry and cherry liqueur, smoke and cured meats. As befits a Riserva, this keeps going, with a layered, long palate, a gorgeous, lively structure and soft, tingling finish.