



Tradition in motion. Since 1893.

## Pioneer with complex and lively wines

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In 1893 the winegrowers of Andriano took a bold step forward: They joined forces in the form of a cooperative. That makes Cantina Andriano the oldest winegrowers' cooperative in Alto Adige - but one where tradition is definitely only part of the story: "Tradition on the Move" is the motto, meaning movement in the sense of a constant force, always seeking new ways to carry organically evolved traditions into the present and fill them with life for the future. The winery's Tor di Lupo, for example, was the first Lagrein in Alto Adige to be aged in small oak casks, thus defining a whole new style of wine.

Cantina Andriano stands for powerful, elegant and complex wines that transport the taste of the terroir. Calcareous clay soils, the aspect of the vineyards and cool downslope winds are the keys to an ideal combination of fruit, freshness and complexity. The focus in the case of the white wines is on Sauvignon Blanc and Chardonnay and for the reds on Pinot Noir, Lagrein and Merlot, which have a long tradition at Cantina Andriano.

With 60 members and 80 hectares of jointly cultivated vineyards, Cantina Andriano is one of the smallest wineries in Alto Adige. Following the 2008 merger with Cantina Terlano, the Andriano winery enjoys optimum conditions for winemaking. Vinification is performed under one roof but quite separately for the two labels, thus reinforcing the philosophy of Andriano and the typicity of the wines.



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## Andriano on the Alto Adige Wine Road

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There can be few places in the Adige Valley where the North and the South, and Alpine and Mediterranean vegetation enter into such an appealing symbiosis. On the right bank of the River Adige, at 285 meters above sea level, lies the dreamy little village of Andriano. Vineyards, orchards and forests nestle against mountain slopes, creating an idyllic setting for a getaway holiday.

### **Vineyards, yew forests and other attractions**

Andriano and its surroundings are always worth a visit, with luxuriant orchards, lovingly tended vineyards, cool yew forests, natural ponds and babbling brooks all waiting to be discovered. In addition to the scenic attractions, delights of the palate are to be had in the numerous fine restaurants in the area – quite apart from the exquisite wines of Alto Adige that can be tasted at Cantina Andriano or the Terlano winery across the valley.



## The oldest winegrowers' cooperative in Alto Adige

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Cantina Andriano was founded by 38 winegrowers on April 25, 1893. That makes it the oldest wine cooperative in Alto Adige.

The Andriano winegrowers were very active from the start. At the turn of the century especially, i.e. between 1896 and 1908, Cantina Andriano presented its wines at numerous major exhibitions held throughout the Austro-Hungarian Empire (to which Alto Adige belonged) and at events around the world, including the World's Fairs in Vienna and Rome. The wines met with great acclaim and attracted prestigious awards and prizes for Alto Adige. In the following years, things were quieter around the winery, and little changed except for the number of members and the area under cultivation.

It was not until the mid-1980s that a rethink took place in the wine industry in general, and Cantina Andriano was no exception: From then on, the focus was on the quality of the wines, and careful yield control, leaf thinning and green harvesting became the order of the day. Cantina Andriano set an initial benchmark with the launch of its Tor di Lupo Selection line and the wine of the same name. This Lagrein was the first in Alto Adige to be aged in small oak casks. The success of the wine confirmed the wisdom of the decision taken by Cantina Andriano, and further varieties were soon added to the Selection line, namely Chardonnay, Merlot and Sauvignon Blanc. This was an important step in terms of the quality of the product at the cooperative. It also made it possible to pay the members more for their grapes.

## The oldest winegrowers' cooperative in Alto Adige

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The next milestone came a good 20 years later: In order to generate synergies and sharpen its profile, the winery merged with Cantina Terlano in 2008. The resulting pooling of the strengths of the two wineries has enabled a strong team to take the world of wine by storm. Although the grapes have been vinified in Terlano since 2009, a strict separation of all processes is observed for the wines from the two wineries, and the Andriano wines continue to be bottled and marketed separately. As a result, Cantina Andriano enjoys optimum conditions for winemaking and is able to maintain and reinforce the winery's philosophy and the typicity of its wines.

The two wineries are in fact different in several ways: Andriano lies on the right bank of the River Adige and Terlano on the left bank; the vines in Andriano are oriented more to the east and south, while those in Terlano face south and west; and the soil is largely composed of porphyry in the Terlano vineyards, while the Andriano soils are mainly calcareous. With such differences in terms of geography and climate, it is not surprising that the wines are hard to compare.



## Climate and soil

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In Andriano, the valley of the Adige is wide and open to the south. The river winds its way like a blue ribbon along the valley floor. In the shelter of the mighty Mendola massif and the local Gantkofel mountain, the vineyards nestle on gentle slopes at an altitude starting at 260 meters above sea-level.

The winegrowing village of Andriano has an Alpine-Mediterranean climate. On the gentle east-facing slopes of Andriano, late-ripening varieties benefit from around 300 days of sunshine a year, with the vineyards mostly basking in the sun from the morning until early afternoon. Behind the sites on the east-to-southeast facing slopes stands the Gantkofel. The mountain brings shade to the sites at around 4 p.m., so that the temperatures there soon start to fall. This effect is reinforced by downslope winds and ensures cool nights while the grapes are ripening – ideal climatic conditions for good overall acidity in the wines and an intense freshness and fruitiness. In the soils of the Andriano vineyards, the quartz porphyry of the foothills has intermixed over time with the dolomite and limestone of the overlying Mendola formation. The resulting talus cone of calcareous clay and angular white dolomite is a nursery for great wines. The loose composition of the soils ensures a good water balance and aeration and deep rooting.

This interplay of climate, aspect and soil in Andriano results in wines with higher overall acidity and great complexity, wines offering a harmonious combination of power, structure and freshness.

## Philosophy

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Powerful, elegant and complex wines that transport the taste of the terroir – that is the goal to which Cantina Andriano is committed. The foundation is laid with carefully selected grapes and sensitive vinification with the latest cellar technology.

One of the strengths of the winery is its white wines, which account for two-thirds of total production. A clear Burgundian style is apparent in the firm, complex but at the same time elegant white wines and the use of aging in small oak casks. The main focus is on Chardonnay and Sauvignon Blanc. At Cantina Andriano, increasing attention is being paid to Chardonnay as the old vines growing on calcareous clay soils produce very high quality wines that have still greater potential. For the red wines, the emphasis is mainly on three grape varieties that have a long tradition at Cantina Andriano: Pinot Noir, Lagrein und Merlot. The Pinot Noir Riserva Anrar, in particular, has continued to develop in style in recent years and is now rightly considered one of the best Pinot Noirs in Italy.

For the white wines in the Classic line, Cantina Andriano employs stainless steel tanks without malolactic fermentation. The whites in the Selection line are additionally aged in small wooden casks or large barrels. In the case of the reds, the Classic wines are aged in large wooden barrels and the Selections in small wooden casks. All the wines have good acidity due to the cooler temperatures in the vineyards and a complex structure derived from the dense clay and limestone soils, which give the wines their multilayered character.

The Classic wines are suitable for drinking while still young – without being simple or banal in any way. In terms of style the focus is on freshness and good acidity. At the same times the wines are well structured and have ample body. In the case of the Riserva wines and Selections the emphasis is on longevity and aging potential. That is achieved with the help of perfect grapes and very strict yield control. A longer period spent aging in the wooden barrel with 12-18 months on the full lees results in highly complex, multilayered wines in which the terroir and varietal typicality are still prominent.



## Wines

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### The Selection line

In the case of Cantina Andriano's Selections, choice late-harvest hand-picked grapes and painstaking work in the cellar are the keys to powerful, elegant, well structured, complex wines. The three red wines Anrar, Gant and Tor di Lupo and the white wine Doran are aged in small oak casks, as is the sweet wine Juvelo, while the white wine Andrius is fermented in stainless steel and just a small percentage aged in oak.



## White wines and the sweet wine in the Selection line

### Andrius

#### Sauvignon Blanc DOC

A complex multi-faceted Sauvignon Blanc bearing the pre-Roman name of the region of its origin. With a delicate acidity and a pronounced wealth of aromas with intense notes, this wine is a particularly successful interpretation of the variety.

### Doran

#### Chardonnay DOC

Selected grapes from the best reddish clayey limestone sites at over 300 to 450 meters above sea level at the foot of the Gantkofel are part of the secret of this full-bodied and complex Chardonnay. This is the latest addition to the Selection line. A terroir wine of international standing with fruity aromas, stimulating acidity and outstanding aging potential.

### Juvelo

#### Gewürztraminer Passito DOC

A highly aromatic sweet wine - spicy with notes of honey, quince, vanilla and candied orange peel. Golden to amber in color, this Gewürztraminer boasts a voluminous body and a convincing balance between residual sugar, acidity and alcohol. The grapes for this wine grow on limestone gravel soil intermixed with angular white dolomite at 530 meters above sea level.





## Red wines in the Selection line

### Gant

#### Merlot Riserva DOC

The Gantkofel – the striking mountain overlooking Andriano - stands guard over the gently sloping vineyards of the wide Adige Valley. Powerful and elegant, complex and soft – apparent opposites that blend into a harmonious whole in the form of this full-bodied Merlot.

### Anrar

#### Pinot Noir Riserva DOC

In exceptional years, as the basis for a great Burgundy, selected Pinot Noir grapes are harvested from a single site in Pinzano in the south of Alto Adige: One feature of this site is a high vine density of 8,000 vines per hectare, which results in very low yields per vine. Vinification is performed using one-third whole clusters with stems and two-thirds de-stemmed grapes. The complex layered fruit, slightly smoky undertones and a persistent finish give this Riserva great aging potential.

### Tor di Lupo

#### Lagrein Riserva DOC

Back in the 1980s, Cantina Andriano recognized the potential of the Lagrein red grape variety and was the first in the Dolomite region to develop it into a premium wine. This powerful red is named after the Wolfsturn Castle (Tor di Lupo), an impressive mediaeval structure overlooking the historical vineyards of Andriano. With aromas of dark chocolate, sour cherries and wild berries on the nose, velvety on the palate and with a bold structure underlined by a balanced acidity and a pleasant finish, this wine is a particularly authentic expression of the grape variety native to Alto Adige, as confirmed by numerous top ratings in the leading wine guides.



## The Classic line

The middle reaches of the Adige Valley have a Mediterranean climate. The vines enjoy long hours of sunshine and well aerated calcareous soils. Selected, fully mature grapes from traditional sites and painstaking care during vinification – with the typical large wooden barrels used for aging the red wines and steel tanks for the whites – combine to produce Cantina Andrian's terroir-driven Classic wines. Five wines in this classic line lend particular expression to the character of their origins and have therefore been given a name of their own.

### White wines and a rosé in the Classic line:

**finado** pinot bianco DOC  
**somereto** chardonnay DOC  
**floreado** sauvignon blanc DOC  
**gewürztraminer** DOC  
**pinot grigio** DOC  
**müller thurgau** DOC  
**lagrein rosé** DOC

### Red wines in the Classic line:

**bocado** schiava DOC  
**rubeno** lagrein DOC  
**pinot noir** DOC

## Facts & figures, contact

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### Address

Cantina Andriano, c/o Cantina di Terlano soc.coop. agricola  
Via Silberleiten 7, 39018 Terlano (BZ)  
office@kellerei-andrian.com  
www.kellerei-andrian.com

### Founded

1893

### Number of members

60

### Area under cultivation

80 ha, DOC certification

### Winemaker

Rudi Kofler

### Sales and marketing

Klaus Gasser

### Chairman

Georg Eyrl

### Grape varieties

**White wines:** Sauvignon Blanc, Chardonnay, Pinot Bianco, Pinot Grigio, MüllerThurgau, Gewürztraminer

**Red wines:** Lagrein, Pinot nero, Merlot, Schiava

### Assortment

Wine lines; Selection, Classic

### Production volume

500.000 bottles p.a.

### Main markets

Alto Adige (47%), rest of Italy (21%), Germany (10%), other exports (22%)