



**WINE CATALOGUE
2025/26**

Sommelier on the slopes

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Alto Adige DOC Sparkling Wine Praeclarus Brut Blanc de Blancs

GRAPE VARIETY	Chardonnay
PAIRING RECOMMENDATIONS	perfect for a classic aperitif
SERVING TEMPERATURE	6 – 8°C
ALCOHOL CONTENT	12,5% Vol.
TOTAL ACIDITY	6,7 g/l
RESIDUAL SUGAR	4,0

TASTING NOTES

Brilliant yellow with golden reflexes. Intense and particularly fine, velvety bouquet of almond blossoms, peaches and apricots, with hints of fresh hazelnuts and bread crusts. Very fine, long-lasting perlage.

TERROIR

The Chardonnay grapes originate from vineyards around San Paolo, situated between 300 and 500 metres above sea level on the calcareous dolomite rock of the Mendel range with its sand and clay deposits. The south-east orientation, the constant ventilation through downhill winds and the temperature differences between day and night create a unique microclimate in which the grapes develop an optimal acid-sugar balance.

VINIFICATION

Hand-picked grapes. Gentle whole-cluster pressing, several months of aging of the base wine in stainless steel, traditional bottle fermentation with a minimum of 24 months of aging on the fine lees.





k.martini&sohn

Alto Adige DOC Pinot Blanc Palladium 2024

DESCRIPTION

Pinot Bianco is a fresh-fruity white wine, greenish to pale yellow in colour with an aroma lightly reminiscent of green apples, grapefruits, citric fruits and fresh tropical fruits. On the palate it is complex, dry and full.

GOES WELL WITH

light starters and fish; also makes an excellent aperitif.

WINEMAKING

stainless steel tanks, controlled temperature,
a small percentage in oak barrels

SERVED	10 - 12 °C
AREA/SOIL/CLIMATE	Corniano
VINTAGE	2024
GRAPE VARIETY	100% Pinot Blanc
BREEDING SYSTEM	Guyot
YIELD	60hl/ha
ALCOHOL	13,5 % Vol
ACIDITY	6,2 g/l
RESIDUAL SUGAR	3,0 g/l
EXTRACTS	23,8 g/l
CELLARING	2-5 years



Alto Adige Valle Isarco DOC Kerner Aristos 2023



VINTAGE	2023
VARIETY	Kerner
ALTITUDE	800 - 970 m
ORIENTATION	south and south east
SLOPE	55%
YIELD PER HECTARE	45 hl
TRAINING SYSTEM	Guyot
PERIOD OF HARVEST	mid of October
ALCOHOL	14,00 % Vol.
RESIDUAL SUGAR	2,8 g/l
TOTAL ACIDITY	6,9 g/l

Vinification The grapes are picked exclusively by hand. After a short period of contact with the skins, the delicate crushing of the grapes follows. Controlled temperature fermentation and aging for 10 months on the fine lees takes place partly in stainless steel tanks, partly in large wood barrels.

CHARACTERISTIC

Color from greenish to straw yellow

Nose fruity and aromatic, with character and marked elegance, peach scents

Taste dry, full and lively texture, spiced, with a muscat note

Ageing capacity 6-8 years

Pairing recommendations appetizers, cold meats, egg or mushroom dishes, poached freshwater fish and shellfish, Oysters, herbal risotti

Serving temperature 10°C - 12°C

Alto Adige DOC Gewürztraminer Nussbaumer 2023

VINTAGE DESCRIPTION

A mild and sunny winter with little rainfall was followed by a dry March, which resulted in relatively early budburst. Spring was cool and rainy, while warm sunny days alternated with rainy days in June. A hot summer, followed by rain at the beginning of September demanded a lot of effort from our wine growers, which was in turn rewarded with a splendid autumn and ideal harvest conditions. The white wines of the 2023 vintage are fresh and delicate and convince with their juicy freshness. The red wines, especially the Pinot Noir, are characterised by elegance and finesse.

GRAPES	Gewürztraminer
YIELD	45 hl/hectare
SERVING TEMPERATURE	12 – 14°C
ALCOOL	14,5%Vol.
TOTAL ACIDITY	4,7 g/l

VINEYARDS

Altitude: 350 – 500m

Soil: calciferous gravel with loam on porphyry bedrock

Age of the vines: 10 – 40 years

Aspect: southeast 70%, south 30%

Climate: extreme interplay between sunny days influenced by the Mediterranean climate and cool nights marked by the cold downslope winds from the surrounding mountains

WINEMAKING

At harvest, the grapes are delivered in small bins and gently pressed after a short period, of maceration. Fermentation takes place slowly, at a controlled temperature of 18°C in small stainless steel tanks. Clarification carried out through natural sedimentation of the particles

MATURATION

Nussbaumer matures on the lees in small steel tanks until the end of August. After bottling, it rests in the bottle for another 3 months. Total maturation period is thus at least 14 months.

TASTING NOTES

Color: gleaming, intense golden yellow.

Aroma: a kaleidoscope of aromas: rose petals, spicy blossoms of lilies, ylang-ylang, gardenia, ripe exotic yellow fruits such as cantaloupe, mango, passion fruit, lychee, citrus zest, spicy notes of dried herbs, ginger, saffron, cloves, cinnamon and nutmeg.

Taste: deeply aromatic, rich in body and essences, but with fine juiciness and salty minerality increasing with age, a nearly endless finish



Alto Adige DOC Pinot Noir Riserva Aegis Vigna Egid 2022

THE VINERY

Roundabout 500 meters above sea level in the south of South Tyrol is located the town of Mazzon, a hamlet of the municipality of Egna. Today Mazzon is the classic and most famous area of Pinot Nero Doc production in Italy. The hill of Mazzon rests on a mighty package of limestone rocks from the Triassic period, among which sandstones, red and yellow siltstones and limestones dominate, along with marl and dolomite. Mazzon is also characterized by additional and unique geographical factors, such as the modest altitude and the western exposure, which positively influence the maturation of Pinot Noir.

VINIFICATION

In order to guarantee an excellent quality of the Kollerhof Aegis Riserva, a severe thinning is used in the vineyard which allows the uniform maturation and an excellent selection of the grapes. Maceration takes place in barrels of steel at a controlled temperature and - transfer to the Barrique oak barrels, coming from France – the wine rests here for 18 months. After bottling the Pinot Noir Riserva then again rests for at least 18 months until he finally reaches his full potential. In the glass the Pinot Noir Riserva presents itself with harmonious roundness - of a ruby-garnet red, with a broad and elegant structure. The scent is reminiscent of cherries and wild berries, with slight nuances of tannins. The wine is suitable with all tasty dishes; to optimally develop the Bouquett of this excellent wine it is advisable to open the bottle two hours before being drunk.



SERVING TEMPERATURE	16°/18°
VINTAGE	2022
ALCOOL	14% Vol.
ACIDITY	5,2
RESIDUAL SUGAR	0,8

Alto Adige DOC Lagrein Riserva Kristan 2022

DESCRIPTION

Ruby to deep garnet red, aromas of violet and blackberry on the nose, full and velvety on the palate, mild with slightly tart nuances. Earthy aftertaste and marked tannins.

GRAPE VARIETY

The native Alto Adige variety Lagrein

PRODUCTION AREA

Select site in Bolzano – Gries zone. Kristan vineyard, 250 m a.s.l., warm sandy alluvial soils.

VINIFICATION

Must fermentation at controlled temperature. Malolactic fermentation and aging for 12–14 months in 225 l barriques.

GRAPE HARVEST

Middle – end of October

AGE OF VINES

70–80 years

WINE PAIRINGS

At its best with game, roasts, dark meats and hard cheese.

