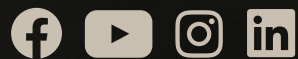


KELLEREI **ST MICHAEL-EPPAN** CANTINA



stmichael.it

office@stmichael.it

KELLEREI **ST MICHAEL-EPPAN** CANTINA

QUALITY
KNOWS NO COMPROMISES

For over a century the St. Michael-Eppan Winery, with 320 winemaking families and 390 ha of vineyards, has been supporting the most important wine-growing municipality: Appiano on the South Tyrolean Wine Road at the doorstep of the Dolomites.

“Respect for the grape” is the fundamental rule for the production of long-lived wines with a great personality.



APPIUS



THE BEST OF OUR GRAPES, OUR VINES, OUR TERROIR,
TO CRAFT A TRULY EXCEPTIONAL WINE.
DIFFERENT EVERY YEAR, BUT ALWAYS EXTRAORDINARY.



APPIUS 2021

Every year, Appius is a declaration of love for the work in the vineyard and cellar, a commitment to continuity. 2021 was a challenging year that demanded patience, sensitivity and foresight, qualities that have always characterized the art of winemaking in St. Michael-Eppan. The result is a great wine that embodies balance and depth, light and time. Appius 2021 is the perfect reflection of its origins: the mountains, the light, the thin air. A cuvée of rare intensity and grace that once again expresses the winery's most precious soul.



Available sizes
75CL - 150CL - 300CL

THE WINE COLLECTION

A COLLECTION CREATED TO SHARE OUR PASSION
AND OUR WINES OF GREAT LONGEVITY.



— RISERVA —
PINOT NOIR
Available sizes
75CL - 150CL



SAUVIGNON
Available sizes
75CL - 150CL

ANNATE STORICHE

A selection of historic vintages
of Sanct Valentin with at least
10 years of bottle ageing.
Personally tasted,
selected, and newly corked
by our winemaker.



**RARITY BOX
ANNATE STORICHE
SANCT VALENTIN**

3 bottle set
75CL



★ SANCT VALENTIN ★

Our winemaker Jakob Gasser expresses all his mastery with the Sanct Valentin wines. Selecting only the most excellent grapes from the vineyards of the St. Michael-Eppan Winery, he creates elegant, intense, and complex wines, characterized by their exquisite minerality, finest aromatic, and exceptional ageing properties. Every single bottle, be it a white or a red, is an exclusive enjoyment – a testimony to St. Michael-Eppan Winery's constant commitment to absolute quality.



PINOT BIANCO

AREA OF CULTIVATION:
old vineyards in "Appiano Monte" (450-600m)

SOIL:
limestone gravel with clay

VINIFICATION:
barrique/tonneau and big oak barrels

YELDS: 45 hl/ha



CHARDONNAY

AREA OF CULTIVATION:
premium selected vineyards in Appiano (450-550m)

SOIL:
sandy limestone gravel

VINIFICATION:
barrique/tonneau

YELDS: 45 hl/ha



PINOT GRIGIO

AREA OF CULTIVATION:
premium selected vineyards in Oltradige (420-600m)

SOIL:
limestone gravel

VINIFICATION:
barrique/tonneau

YELDS: 45 hl/ha



SAUVIGNON

AREA OF CULTIVATION:
best vineyards in San Michele
and "Appiano Monte" (450-650m)

SOIL:
limestone gravel

VINIFICATION:
stainless-steel tanks and tonneau

YELDS: 45 hl/ha



GEWÜRZTRAMINER

AREA OF CULTIVATION:
selected vineyards in Appiano
and Caldaro (300-500m)

SOIL:
loamy limestone gravel

VINIFICATION:
steel tanks

YELDS: 45 hl/ha



PINOT NOIR *RISERVA*

AREA OF CULTIVATION:
older vineyards in San Michele
and the surrounding areas (400-550m)

SOIL:
moraine debris and limestone gravel

VINIFICATION:
barrique/tonneau

YELDS: 45 hl/ha



LAGREIN *RISERVA*

AREA OF CULTIVATION:
vineyards in Gries and Coste (260-300m)

SOIL:
moraine debris and sandy alluvial soil

VINIFICATION:
barrique/tonneau

YELDS: 45 hl/ha



CABERNET MERLOT *RISERVA*

AREA OF CULTIVATION:
warmest sites in Appiano,
Caldaro and Cortaccia (250-400m)

SOIL:
moraine debris and limestone gravel

VINIFICATION:
barrique/tonneau

YELDS: 45 hl/ha



VENDEMMIA TARDIVA GEWÜRZTRAMINER *COMTESS*

AREA OF CULTIVATION:
vineyard at the foot of
Sanct Valentin Castle (600m)

SOIL:
limestone gravel

VINIFICATION:
steel tanks and tonneau

YELDS: 20 hl/ha





FALLWIND

The evening downdrafts of the Mendola Massif give the entire terroir of the St. Michael-Eppan winery their character: they ensure the cool nights that give the grapes their extraordinary properties, shaping the fragrance, the unmistakable freshness and longevity of the wines.

The downdraft (= “Fallwind”) is the natural element that blows over the vineyards every day, exerting a positive influence on the climate and supporting the valuable work of the winegrowers.

Fallwind. The power of nature.



PINOT BIANCO EPPAN-BERG-SCHULTHAUS

AREA OF CULTIVATION:
vineyards in “Schulthaus” / “Appiano Monte” (540-620m)

SOIL:
limestone gravel with clay

VINIFICATION:
steel tanks and big oak barrels

YELDS: 60 hl/ha



CHARDONNAY

AREA OF CULTIVATION:
various vineyards in the municipality of Appiano
(420-500m)

SOIL:
limestone gravel and moraine debris

VINIFICATION:
steel tanks and big oak barrels

YELDS: 60 hl/ha



PINOT GRIGIO

AREA OF CULTIVATION:
vineyards near the village center
of Appiano (400-550m)

SOIL:
limestone gravel and moraine debris

VINIFICATION:
steel tanks and big oak barrels

YELDS: 60 hl/ha



SAUVIGNON

AREA OF CULTIVATION:
vineyards in “Appiano Monte”
and San Michele Appiano (450-650m)

SOIL:
limestone gravel

VINIFICATION:
steel tanks

YELDS: 60 hl/ha



RIESLING

AREA OF CULTIVATION:
vineyards around Lake Monticolo
and in neighbouring areas located higher up (480-700m)

SOIL:
porphyritic and moraine debris

VINIFICATION:
steel tanks

YELDS: 60 hl/ha



GEWÜRZTRAMINER

AREA OF CULTIVATION:
vineyards along the Wine Route
from Appiano to Termeno (420-550m)

SOIL:
limestone gravel with some percentage of clay

VINIFICATION:
steel tanks

YELDS: 60 hl/ha



PINOT NOIR *ROSÉ*

AREA OF CULTIVATION:
vineyards in Appiano

SOIL:
moraine debris and limestone gravel

VINIFICATION:
steel tanks

YELDS: 55 hl/ha



VERNATSCH

AREA OF CULTIVATION:
hillside sites in Appiano

SOIL:
moraine debris and limestone gravel

VINIFICATION:
steel tanks

YELDS: 70 hl/ha



PINOT NOIR *RISERVA*

AREA OF CULTIVATION:
selected vineyards in Oltradige (350-600m)

SOIL:
moraine debris and limestone gravel

VINIFICATION:
barrique/tonneau

YELDS: 50 hl/ha



LAGREIN *RISERVA*

AREA OF CULTIVATION:
vineyards in Gries and Coste

SOIL:
moraine debris and gravel

VINIFICATION:
barrique/tonneau

YELDS: 60 hl/ha



MERLOT CABERNET *RISERVA*

AREA OF CULTIVATION:
warmest sites in Appiano, Caldaro and Cortaccia

SOIL:
limestone gravel and moraine debris

VINIFICATION:
barrique/tonneau

YELDS: 55 hl/ha





CLASSIC

This typical South Tyrolean white and red wines are vinified in the traditional method and reflect our particular microclimate and our sites. After a careful manual harvest, the grapes are vinified in steel tanks, except for the reds. Varietal typicality, pure aromas and lighter drinking enjoyment are the distinguishing characteristics of this wines. They promise honest and authentic pleasure with great value for money.



PINOT BIANCO

AREA OF CULTIVATION:
vineyards in Appiano (480-650m)

SOIL:
limestone gravel with some percentage of clay

VINIFICATION:
steel tanks

YELDS: 70 hl/ha



CHARDONNAY

AREA OF CULTIVATION:
vineyards in Appiano and Caldaro (400-500m)

SOIL:
limestone gravel and moraine debris

VINIFICATION:
steel tanks

YELDS: 70 hl/ha



PINOT GRIGIO

AREA OF CULTIVATION:
vineyards in Appiano and Caldaro (400-500m)

SOIL:
calcareous pebbly soil

VINIFICATION:
steel tanks

YELDS: 70 hl/ha



MÜLLER THURGAU

AREA OF CULTIVATION:
peripheral areas in Oltradige
and Bassa Atesina (600-900m)

SOIL:
limestone gravel and residual porphyry soil

VINIFICATION:
steel tanks

YELDS: 70 hl/ha



GEWÜRZTRAMINER

AREA OF CULTIVATION:
vineyards along the South Tyrolean Wine Road
from Appiano to Cortaccia (300-500m)

SOIL:
limestone gravel with some percentage of clay

VINIFICATION:
steel tanks

YELDS: 70 hl/ha



LAGO DI CALDARO SCELTO

AREA OF CULTIVATION:
vineyards between Appiano
and Lake Caldaro (420-480m)

SOIL:
moraine debris

VINIFICATION:
steel tanks

YELDS: 70 hl/ha



SANTA MADDALENA

AREA OF CULTIVATION:
vineyards around Santa Maddalena
near Bolzano (300-350m)

SOIL:
moraine debris

VINIFICATION:
steel tanks

YELDS: 70 hl/ha



PINOT NOIR

AREA OF CULTIVATION:
vineyards in Appiano and Caldaro (400-500m)

SOIL:
moraine debris and limestone gravel

VINIFICATION:
big oak barrels

YELDS: 65 hl/ha



LAGREIN

AREA OF CULTIVATION:
vineyards in Gries near Bolzano
and Lake Caldaro (250-280m)

SOIL:
moraine debris and sandy alluvial soil

VINIFICATION:
big oak barrels

YELDS: 65 hl/ha



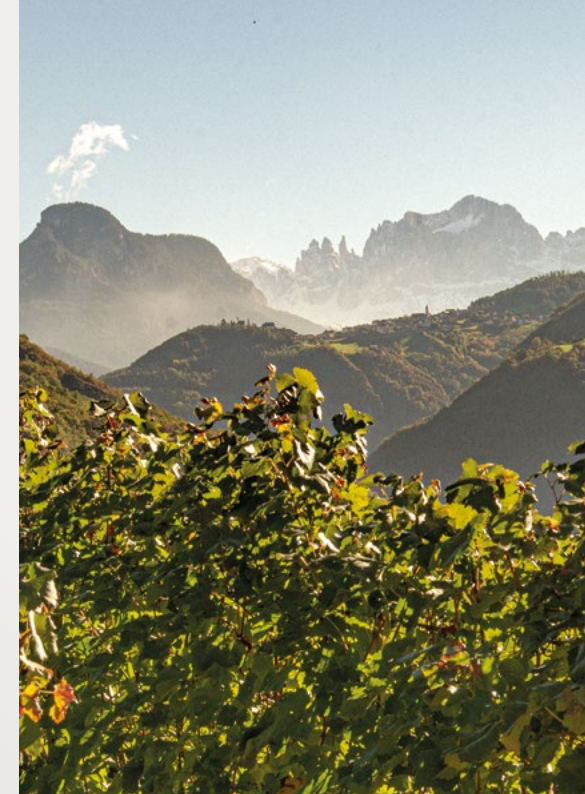
CABERNET

AREA OF CULTIVATION:
vineyards in Santa Maddalena,
Appiano and Cortaccia (250-350m)

SOIL:
moraine debris and limestone gravel

VINIFICATION:
big oak barrels

YELDS: 65 hl/ha



KELLEREI **ST MICHAEL-EPPAN** CANTINA

AVAILABLE
SIZES



★ **SANCT VALENTIN** ★
PINOT BIANCO
75CL | 150CL | 300CL



★ **SANCT VALENTIN** ★
CHARDONNAY
75CL | 150CL | 300CL



★ **SANCT VALENTIN** ★
PINOT GRIGIO
75CL | 150CL | 300CL



★ **SANCT VALENTIN** ★
SAUVIGNON
37,5CL | 75CL | 150CL | 300CL



★ **SANCT VALENTIN** ★
GEWÜRZTRAMINER
75CL | 150CL | 300CL



★ **SANCT VALENTIN** ★
PINOT NOIR RISERVA
75CL | 150CL | 300CL



★ **SANCT VALENTIN** ★
LAGREIN RISERVA
75CL | 150CL | 300CL



★ **SANCT VALENTIN** ★
CABERNET MERLOT RISERVA
75CL | 150CL | 300CL



SCHULTHAUS
PINOT BIANCO *EPPAN-BERG-SCHULTHAUS* 
37,5CL | 75CL | 150CL



CLASSIC
GEWÜRZTRAMINER
37,5CL | 75CL



CLASSIC
PINOT GRIGIO
37,5CL | 75CL



CLASSIC
PINOT NOIR
37,5CL | 75CL