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THÜRNHOFF WINERY

BOLZANO * ALTO ADIGE

Andreas Berger used to teach viticulture at Laimburg, the local enology school, and now makes wine from his family vineyards full-time. He grows two of my favorite typical local wines, Yellow Muscat and Lagrein, on the slopes of the hill behind his house, in the outskirts of Bolzano, and vinifies them in his cellar.

GOLDMUSKATELLER

(MOSCATO GIALLO/YELLOW MUSCAT)

Dry muscats (and these wines are bone-dry, with very fresh acidity) make wonderful aperitifs, and are also very good with cured or smoked meats such as the local 'Speck' ham, occasionally available here in the US. This is a typical example, showing huge exuberant aromas of peaches, flowers, and muscat spice. It is bone-dry on the palate, very flavorful and crisp. I drink several cases of this a year, mostly as an aperitif. Wine-lovers and beginners alike will love it.



LAGREIN 'MERLAU'

No, Mabel, not 'Merlot.' Much more interesting, in fact; 'Merlau' is the name of the area of the vineyard where this wonderful unoaked Lagrein is grown. Lagrein is a variety said to be indigenous to the Alto Adige. Andreas' Lagrein 'Merlau' is fairly dark red-purple in color with aromas and flavors of blackberries, black plums and tealeaf. It is medium-weight and savory on the palate. I drink this wine with grilled meats, stews, sausages....very versatile. Great value.

