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.



"Quality knows no compromises"













APPIUS



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



APPIUS
2022

Every new edition of Appius is a declaration of love, a commitment to continuity and research. The 2022 vintage is the result of an early growing season that evolved with great harmony. After a long summer drought, ripening progressed rapidly, allowing the harvest to take place with perfect timing. The dedication of our winegrowers and the meticulous parcel-by-parcel approach made all the difference, allowing the unique potential of each individual vineyard to be fully expressed and setting the pace for an intense harvest. The result is a harmonious wine with a distinctive gastronomic character, making Appius 2022 a benchmark of elegance and exceptional drinking pleasure.



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