



K A N D L E R H O F



# That special kind of vineyard ...

*This beautiful wine farm and estate is located in the municipality of Bozen in the Italian wine-growing region South Tyrol (region Trentino-Südtirol).*

The vineyard area covers an acreage of two hectares where the vines are trained to grow on the **pergola**. Three quarters of our grapes are red wine varieties (***Schiava***, ***Lagrein*** and ***Merlot***), and one quarter of the vines produce the white wine varietal ***Sauvignon Blanc***.

We produce ca. than **20,000 bottles** of wine every year and our most prominent and characteristic wine is the Südtirol St. Magdalener D.O.C. Vintage. The Kandlerhof wine farm and estate is a member of the *Red Rooster Association* for farm stays and of the *Association of Independent Winegrowers of South Tyrol*.



# The history

*This farmhouse, steeped in tradition ...*

**Martin Spornberger**, wife **Irene** and their son **Hannes** are currently running the farm. This estate has remained the Spornberger family's estate for 200 years now, hence it was endowed with the title of **“Erbhof”** - “Ancestral Estate”, by the province of South Tyrol.

## *Historical entries for the farm:*

1793	<b>Johann Spornberger</b> , “Kandler” (pewterer) or “Dornhöfl”
1777	Josef Anton Schloterpöck, a pewterer and townsman of Bozen, owned the Dornhöfl on Prazöll – then assigned to the Prince-Bishopric Brixen with 9 3/4 yhrn (unit used in South Tyrol during the Middle Ages) of must, church taxes of 15 crowns.
1620	Peter Rainer
1600	Hanns Dorn
1486	Jorig Dornacher
1366	Chunradi dti Dorn de Placedel
1320	Ludwicus de Placedelle
1301	Jechelino dto Dorn
1278	Frederici Dorn











## SÜDTIROL D.O.C. SAUVIGNON

**Varietal:** Sauvignon

**Growing area:** Pergola growing system  
on porphyry clay soils in St. Magdalena

**Harvest:** mid-September

**Vinification:** Fermentation and storage in  
steel tank and barrique

**Alcohol:** 13,5 %vol\*

**Acidity:** 6,8 g/l\*

**Residual sugar:** 1,5 g/l\*

**Serving temperature:** 10-12 °C

**Food matching:** Great as aperitif wine  
and along with starters such as pasta, fish,  
poultry or asparagus and cheese

\* Depending on the year, the  
analytical values may vary slightly



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# ROSÉWEIN FIRSI



**Varietal:** Schiava + 2% Lagrein

**Growing area:** In midst of the wine-growing region of St. Magdalena region on sandy porphyry soils

**Harvest:** End of September

**Vinification:** Fermentation and storage in steel tank

**Alcohol:** 12,5 %vol\*

**Acidity:** 6,4 g/l\*

**Residual sugar:** 4,0 g/l\*

**Serving temperature:** 8-12 °C

**Food matching:** Great aperitif wine, goes well with non-spicy starters. Recommended with Parmesan cheese. Goes well with with grilled fish and soft cheese

\* Depending on the year, the analytical values may vary slightly

KANDLERHOF

# SÜDTIROL D.O.C. ST. MAGDALENER CLASSICO



**Varietal:** Schiava + approx. 5% Lagrein

**Growing area:** In midst of the wine-growing area of St. Magdalena on its typical sandy porphyry soils

**Harvest:** End of September/beginning of October

**Vinification:** Fermentation and maturation steel barrel, with maceration period of 10-14 days

**Alcohol:** 13,0 %vol\*

**Acidity:** 4,5 g/l\*

**Residual sugar:** 2,0 g/l\*

**Serving temperature:** 12-16 °C

**Food matching:** Cold appetizers, Speck ham, cheese, meat - (*roast beef, rabbit, lamb*) and fish dishes

\* Depending on the year, the analytical values may vary slightly



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SÜDTIROL D.O.C.  
ST. MAGDALENER CLASSICO  
**SCHLOTERPÖCK**  
**1777**

**Varietal:** Schiava + approx. 5% Lagrein

**Growing area:** In midst of the wine-growing area of St. Magdalena on its typical sandy porphyry soils

**Harvest:** End of September/beginning of October (*selected grapes*)

**Vinification:** Fermentation in steel barrel with maceration period of 20 days. Organic acid reduction, storage in large oak barrel for 12 months and 6-7 month in the bottle

**Alcohol:** 13,0 %vol\*

**Acidity:** 4,8 g/l\*

**Residual sugar:** 2,5 g/l\*

**Serving temperature:** 16-18 °C

**Food matching:** meat  
(*roast beef, rabbit, lamb*)

\* Depending on the year, the analytical values may vary slightly



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## SÜDTIROL D.O.C. LAGREIN

**Varietal:** Lagrein

**Growing area:** In St. Magdalena on sandy porphyry soils

**Harvest:** Beginning of October

**Vinification:** Fermentation with maceration period of 10-14 days, organic acid reduction, storage for 80 % in big oak barrel and 20 % in barrique and tonneau

**Alcohol:** 13,0 %vol\*

**Acidity:** 5,0 g/l\*

**Residual sugar:** 2,3 g/l\*

**Serving temperature:** 16-20 °C

**Food matching:** Excellent with venison dishes, dark meat and zesty cheeses

\* Depending on the year, the analytical values may vary slightly



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## MITTERBERG I.G.T. MERLOT

**Varietal:** Merlot

**Growing area:** St. Magdalena on sandy clay soil

**Harvest:** Beginning of October

**Vinification:** Fermentation in steel barrel and maceration period of approx. 14 days. Organic acid reduction and storage in small wooden barrel

**Alcohol:** 13,0 vol%\*

**Acidity:** 5,0 g/l\*

**Residual sugar:** 2,0 g/l\*

**Serving temperature:** 16-18 °C

**Food matching:** Goes well with red meat and tangy cheese

\* Depending on the year, the analytical values may vary slightly



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# Farm stay & holiday

*Relax and unwind at our wine farm ...*

Our farm estate offers rooms, boasts a wonderful terrace and a **historical cellar** for an unforgettable experience. We have **six double rooms** with balconies. *Three of them have a view of the city and the other three of the Rosengarten and the Dolomites.*

In the **morning**, we pamper our guests with a hearty and *tasty breakfast buffet.*

**Facilities:** Wi-Fi, shower, hair drier, WC, safe und TV.

Our **rooms** are available from *April to November* every year.

We also have **parking** for cars and *motorbikes.*

Rates depend on room type, season and duration of stay.

**INQUIRY:** Tel. +39 0471/973033 – [info@kandlerhof.it](mailto:info@kandlerhof.it)

**[www.kandlerhof.it](http://www.kandlerhof.it)**







*"We want to make wines, that  
has influenced our location, variety and  
philosophy. in the best possible way.*

*Wines with character, elegance  
and maturity potential.*

*This is how we try to  
Tradition with innovative ideas  
to connect the two of you."*

Hannes Spornberger



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St. Magdalena – Untermagdalena 30  
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Steuernr./Cod.fiscale: SPRMTN62C20A952A

Our wines are **sold directly** on-site at our farm,  
and we ask customers to make a sales  
appointment *(For larger orders, we also  
deliver within the EU).*

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