



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	Johann Spornberger , “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: Beginning of 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



K A N D L E R H O F

ROSÉWEIN FIRSI



Varietal: Schiava + 2% Lagrein

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

Harvest: Beginning 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: Mid September

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



K A N D L E R H O F





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: Mid September (*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 12 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



K A N D L E R H O F



SÜDTIROL D.O.C. LAGREIN

Varietal: Lagrein

Growing area: In St. Magdalena on sandy porphyry soils

Harvest: Middle/end of September

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



K A N D L E R H O F



MITTERBERG I.G.T. MERLOT

Varietal: Merlot

Growing area: St. Magdalena on sandy clay soil

Harvest: Middle/end of September

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



K A N D L E R H O F



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

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: SPRHNS90C24A952S

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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