



2023

FREISTIL

A sparkling cuvée to set your mind free. On the nose, delicate floral notes alongside mandarin and lemon zest. On the palate, fruity and precise, with an elegant mousse, carried by freshness, a touch of salinity and a hint of spice. A wine for the moment – to enjoy and let go.

STORY:

Freistil is a white cuvée that brings together all our sites, elevations and parcels. Selected from our seven vineyards – from 270 to 700 m above sea level. Méthode ancestrale. A refreshing, fruit-driven sparkle. Natural, unfiltered and unforced. Just as it's meant to be enjoyed: in good company – for relaxed moments.

FAVORITE PAIRINGS:

Ideal as an aperitif and just as lovely as a refreshing partner to dessert. Works with anything light: fish dishes or a spring salad with fresh goat's cheese.

SITE & SOIL:

Selection from our 7 parcels, ranging from 270 to 700 m a.s.l. Mostly deep, calcareous clay soils with high white dolomite content.

ANALYSIS:

Alcohol: 11% vol. | Residual sugar: <1 g/l
Acidity: 7.2 g/l | Sulphur: 22 mg/l



PERFECT FOR:

For the craving for freshness – and for that first sip that opens the evening. For an aperitif with friends, for special toasts, or a spontaneous picnic out in the green.

GRAPE VARIETY:

Cuvée of our key varieties: 40% Sauvignon Gris, 35% Bronner, 25% Solaris

HARVEST & VINIFICATION:

Carefully handpicked in several passes between 16 and 30 August 2023. Spontaneous fermentation in stainless steel, partly with a few days on the skins. Bottled already in autumn after adding sweet grape must. The wine then finished fermenting quietly in bottle and developed its fresh sparkle. Disgorged in December after the second fermentation. Naturally unfiltered & unfiltered.



NIEDERMAYR

A winery that tests boundaries. Rooted in Eppan Berg, shaped by courage, respect, and a deep love for craftsmanship. This is where wines are created that don't pretend to be anything – honest, distinctive, and deeply connected to nature.

STORY:

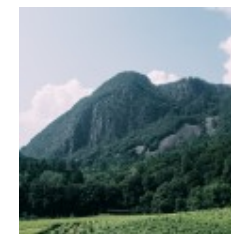
The story begins in the mid-80s with Rudi Niedermayr – a pioneer of organic viticulture in South Tyrol. Since then, Hof Gandberg has shaped the way we work and think. Today, Marlene and Thomas carry the vision forward: organic, independent, and responsible. Our philosophy is simple – to bring out the best in nature without forcing it. Our wines tell stories of time, craftsmanship, and origin.

FAVORITE MOMENTS:

Honest conversations over a glass of wine. Simple meals shared with people you value. The small, real moments – without staging.

LOCATION:

Our winery is located in South Tyrol, in the small village of Eppan Berg, about 15 minutes south of Bolzano. At the foot of the Gandberg, three generations live and work together – surrounded by greenery, where farming, winemaking, and rural life go hand in hand.



PERFECT FOR:

People who don't just drink wine, but want to understand it. For those who ask questions, stay open to new things, and don't judge quality by the label. And also for those who simply love to enjoy.

VALUES:

Courage & self-determination, respect for people, animals & nature, craftsmanship & knowledge, time & patience.