



2024

SUMM WHITE

A white cuvée that invites you to dream. Just say “Summ” and the mind wanders: bees buzzing, flowers blooming, the sun shining. A wine that captures the joy of the moment – vibrant, crisp, juicy, uplifting, and refreshing!

STORY:

Summ is our calling card. A cuvée that unites all our vineyards, altitudes, and parcels. Created from a selection across our seven vineyards – from 270 to 700 meters – it reflects our craft, our style, and our interpretation. An accessible, lively wine that’s simply joyful.

FAVORITE PAIRINGS:

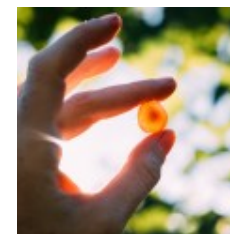
Perfect with light, fresh dishes: summer salads, grilled vegetables, fresh goat cheese, or just a piece of bread with good olive oil.

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: 11,5% vol. | Residual sugar: <1 g/l
Acidity: 6.3 g/l | Sulphur: 27 mg/l



PERFECT FOR:

Uncomplicated moments when you don’t want to overthink. A wine for spontaneous evenings in the garden, picnics, or an aperitif with friends.

GRAPE VARIETY:

Cuvée of our key varieties: 33% Solaris, 33% Bronner, 33% Sauvignier Gris

HARVEST & VINIFICATION:

Carefully handpicked in several passes between August 16 and September 8, 2024. Spontaneous fermentation by native vineyard yeasts. A small portion was fermented on the skins in stainless steel. Aged for 12 months on the lees in neutral oak barrels, followed by another 12 months in stainless steel tanks. Bottled unfiltered and unfiltered in August 2025.



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:

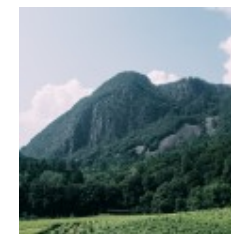
The story begins in the mid-80s with Rudi Niedermayr – a pioneer of organic viticulture in South Tyrol. Since then, Hof Gandberg has shaped the way we work and think. Today, Marlene and Thomas carry the vision forward: organic, independent, and responsible. Our philosophy is simple – to bring out the 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.