



SANKT PAULS

KELLEREI · CANTINA

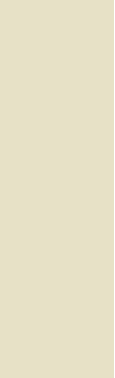
Our place.
Our people.
Our wine.
Since 1907.





OUR PLACE





The picturesque village of Sankt Pauls in Alto Adige, Italy, is home to the remarkable vines, people, and wines of Cantina Sankt Pauls.

The Cantina Sankt Pauls cooperative was established in 1907 in the village of that same name, part of Appiano sulla Strada del Vino. Winegrowing cooperatives have a long tradition in this region. Vineyard parcels cultivated by individual families are traditionally subdivided through inheritance, and tend to be small, often less than one hectare. In response, our village banded together more than 115 years ago to share resources and expertise. On the one side stand our passionate growers, who know every inch of their vineyards down to the smallest detail. Another portion of the work falls to our winemaker, who transforms those grapes into some of the best wines that Sankt Pauls has to offer.



Sankt Pauls is known far and wide as the village with the “Cathedral in the Countryside”, thanks to the landmark 86-meter-tall onion-shaped spire on its parish church. The village is one of the historical centers in Oltradige, with a large collection of artistic house facades, bay windows, and winding alleys.

Yet Sankt Pauls is more than just its historical architecture. It is also a reflection of the majestic nature that surrounds it. The cultural landscape under the Gantkofel cliff face has played a major role in viticulture since time immemorial. It is home to wines of notable origin, *terroir*, and a *sense of place*. A complex web of relationships has arisen between the people, this place, and the unique characteristics that emerge from the interplay between them.

Sankt Pauls sits at roughly 400 meters in altitude, with some parcels stretching even higher. The local viticulture is shaped by its diverse soil structures, as well as its mix of alpine and Mediterranean climate. Cold fall winds from the Mendel Ridge play a role, as does the Ora, the warm winds from Lake Garda. As such, the days in Sankt Pauls are warm with abundant sunshine, enabling the grapes to fully ripen, even as the cool nights preserve their distinctive acidity.

Our wines are defined by their precision, elegance and freshness. Our goal is to capture in our wines the elements that make this place exceptional.





The vineyards around Sankt Pauls are situated at three distinct elevations. The lower sites, start at 290 meters and are characterized by fossil-rich, silty alluvial soils.

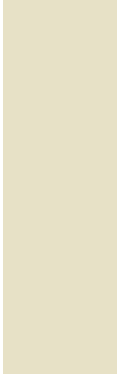
The village sites range from 350 to 450 meters in elevation, featuring deep soils of volcanic rocks such as porphyry, gneiss, and basalt.

Given the distinctive climate, it is little wonder that the mountainside vineyards in Sankt Pauls are considered to be its crown jewels. Vines grow here at elevations of up to 650 meters, rooted in limestone and sandstone-rich soils.

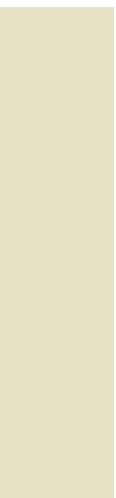
An elderly man with a friendly smile stands in a lush vineyard. He is wearing a blue apron over a grey knitted vest and a blue and white checkered shirt. He holds a large bunch of green grapes in his left hand. The vineyard rows stretch into the background, with a mountain peak visible in the distance under a bright sky.

OUR
PEOPLE





Cantina Sankt Pauls reflects the dedication and passion of 190 winegrowers across 185 hectares of vineyards. We are a small, committed collective, and the identity of the village is closely intertwined with the cooperative.



The Sankt Pauls name represents both our collective strength and the individuality of each member, all of whom can contribute their unique skills and perspectives.

Most growers spend countless hours in their vineyards, tending to the vines with incredible precision and sustainable methods. The grapes, which are ultimately harvested by hand in small containers, are then expertly crafted into wine by our cellar team.

Our wines reflect the rich history of the village and the personal stories of its grower families, many of whom have been part of the cooperative since 1907. The wines produced here would not exist without this profound bond between place and people.



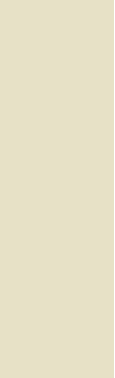
Philipp Zublasing
Winemaker

Bernhard Leimegger
President

Tobias Leimgruber
Sales Director



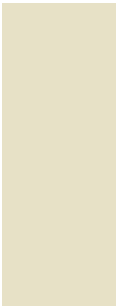
OUR
WINE



Today, white grape varieties dominate viticulture across Alto Adige, including Sankt Pauls. Among those varieties, Pinot Blanc is our forte.

It is present in all our wine lines, including a truly special interpretation whose fruit is sourced from a site believed to have the oldest Pinot Blanc vines in all Alto Adige. Our wines from Sauvignon Blanc, Pinot Grigio, and Gewürztraminer are likewise treasured gems of our portfolio.

Yet, what would Sankt Pauls – or Alto Adige itself – be without its classic Vernatsch, Lagrein, and Pinot Noir? These varietals remain essential to our portfolio, clearly defined through rigorous yield reductions, produced with deep expertise in our cellar, which since 1908 has sat at the heart of our village.



Our cellar technology is state-of-the-art, energy-efficient, and sustainably certified, just like our vineyards. We place special emphasis on gentle vinification, precise cellar practices, and an approach that respects each parcel's individual character. Consequently, some batches are raised in temperature-controlled stainless steel, while others are matured in large or small wooden barrels.









CUVÉE PAUL

Cuvée Paul, available in both red and white,
is bursting with juicy freshness and vibrant energy.



TRADITION

Tradition presents a classically styled interpretation of our region's hallmark grape varieties, resulting in juicy, fruit-driven wines.





SELECTION

Selection blends fruit from choice sites and parcels. Those berries form the basis for wines of vitality, elegance, and a fascinating interplay of characteristics.







KALKBERG. SCHLIFF. LEHMSTEIN. LAGRÖLL.

The finest sites, strictest selections, and extended maturation give rise to wines that have gone through a distinctive evolution, offering tremendous aging potential. These wines are an expression of our finest vineyards, balancing complexity, depth, and finesse: Kalkberg Pinot Blanc, Schliff Sauvignon, Lehmstein Pinot Noir Reserva and Lagröll Lagrein Reserva.





SANCTISSIMUS

Pinot Blanc Riserva



Oh, what these vines have seen—they are, after all, over 100 years old. The steep vineyard with the oldest Pinot Blanc vines in Alto Adige is nestled on the hillside below the church in Missian. The gnarled vines have roots stretching deep into the earth. The berries are small, concentrated, and deliver a tremendous minerality and complexity to our Pinot Blanc Riserva.





PRAECLARUS

Since 1979, the Praeclarus line has stood for fine bottled fermented sparkling wine from Alto Adige, renowned for balance, elegance, and persistence. The Chardonnay and Pinot Noir benefit from high-elevation sites, developing both the delicate fruit and the pronounced acidity essential for a sparkling wine.





Praeclarus Brut is our original, first crafted in 1979. It is known for balance and freshness, and matures for at least 24 months on the fine lees following bottle fermentation. Praeclarus Rosé Brut unites Chardonnay and Pinot Noir in a beautiful harmony of elegance, fruit, and structure. Here, too, this *metodo classico* sparkler matures for at least 24 months on the fine lees.

Our vintage Praeclarus Pas Dosé is the peak of our sparkling wine craftsmanship. 100% Chardonnay from sites up to 500 meters in elevation, produced with zero dosage into an elegant, expressive, and highly complex wine. The base wine matures in large wooden barrels and stainless steel, followed by at least 48 months on the fine lees, granting unparalleled depth and finesse.



SANKT PAULS
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