



THE INDEPENDENT CONSUMER'S BIMONTHLY GUIDE TO FINE WINE  
BY ANTONIO GALLONI

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This is a beautiful set of new releases from proprietor Martin Foradori Hofstatter.

The **2008 Gewurztraminer Kolbenhof** is one of the richer, more expansive Gewurztraminers readers are likely to come across in Alto Adige. Expressive layers of mango, passion fruit, ginger, flowers and spices jump out of the glass as this harmonious, impeccable wine shows its pedigree. The finish is long, pure and refined. This is an exceptional effort from Hofstatter and proprietor Martin Foradori.

The **2004 Lagrein Steinraffler** bursts onto the palate with generous dark fruit on a soft, mid-weight frame. The wine loses a touch of depth on the palate, but, nevertheless, it offers commendable balance. Grilled herbs, earthiness, licorice and leather add complexity on the polished finish.

The **2006 Pinot Nero Barthenau Vigna S. Urbano** is a rich, textured Pinot laced with smoke, red cherries, spices and minerals. The wine possesses gorgeous elegance and silkiness, with a long, refined finish and sweet notes of red fruit that linger on the close. This is an especially generous style of Pinot from Alto Adige.

The **2007 Pinot Bianco Barthenau Vigna S. Michele** is an impeccable, beautifully layered white. Crushed rocks, white peaches and flowers all come together in this graceful, elegant Pinot Bianco. A long, refined finish rounds out this terrific effort.