

Delicious Italy



The Wines and Territory of the Cembra Valley

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Have a time on the spectacular terraces of the Cembra Valley

Archivio A.p.T. Piné Cembra by Giovo D

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As the River Avisio leaves the **Val di Fiemme** it enters the Valle di Cembra, or more precisely, **Müller-Thurgau territory in Trentino**.

The vineyards here are spectacularly **located on made-made terraces** almost 900 metres above sea level and connected by **700km** of dry-stone walls.

If you have the good fortune to view them from above you cannot fail to appreciate the effort and determination of the local people to create what must have seemed an **almost improbable economic activity**.



Image by Fabrizio Salce

Trentino Alto Adige

Trentino and Alto Adige. Two distinct zones and, for anyone who has been, the northern cultural border of Italy is clearly Bolzano. Go in late summer and the valleys are full of the scent of fresh apples.

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In fact, for centuries the Cembra Valley was synonymous with **hunger and suffering** and is why the Ministry of Agriculture and Forestry recently recognized this land as being a 'Historic Rural Landscape of Italy'.

Viticulture here can really be defined as a heroic pursuit and has a special meaning and value for the people. A tour of the cellars is obligatory of course.

Here you can taste wines like **Schiava**, Pinot Noir, Gewürztraminer, Chardonnay as well as great liqueurs prepared by **world-famous master distillers** such as **Pilzer**.



Image by Fabrizio Salce

Above all, however, it is **Müller-Thurgau** which attracts both wine experts and vacationers.

See if you can notice the **subtle difference between the wines** according to location, height and processing even if the producers are using the same grape type.

To truly appreciate Müller-Thurgau you have to go back to the end of 1880 when Prof. Hermann Müller crossed **Riesling Renano** and **Sylvaner** to create a vine which can ripen better in the mountains.

Local **porphyry soils** and intense temperature swings also make a difference giving the wine a **straw yellow colour with greenish hints** and offering a long-lasting delicate dry aromatic taste sustained by crisp acidity.

*With hints of tropical fruit and citrus fruits
it is at its best in the first flush of youth*



Image by Fabrizio Salce

Look out for the annual **Müller-Thurgau wine festival** - www.mostramullerthurgau.it - which has now past 30 editions.

It has now also become an appointment for producers of mountain wine in Germany and Hungary.

As for the typical dishes to accompany your glass or two, expect to find seasoned goats cheese, roast pork (stinco al forno), polenta with rabbit, canederli, bread gnocchi with radicchio, nuts and gorgonzola and, for dessert, apple strudel with hot blueberries.

But also some particularly local dishes such as **tagliatelle di ortica** (image above) as well as tagliolini al cacao with trout and artichokes.

How best to visit the Cembra Valley



Biking in the Cembra Valley - Archivio A.p.T. Finè Cembra

Why not **discover the Valle di Cembra by e-bike** which allows the pedalling to take care of itself while you enjoy the panorama.

Not least in October and November when the nuance of autumn colours make the countryside seem like an oil on canvas painting.

And then there are the **old paths** to walk along where you will pass old sawmills, farmsteads and places where you can stay and be in contact with the inhabitants of the valley.

Of unique interest are the clay pyramids of Segonzano. They are true masterpieces of nature where boulders top thin pillars of earth.

To get there follow the so-called **Dürer Route** from Klösterle to San Floriano. This was the path taken by the German painter on his way to Venice.

[Official Tourism Link: www.visitpincembra.it](http://www.visitpincembra.it)

[Based on an original article supplied to Delicious Italy by Fabrizio Salce.](#)

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