



Above: Andrea and Michael Weingartner (left) Andrea and Michael Weingartner preparing food for their guests (middle) Candlelight dinner in the Barrique 'Estrich' (right) Below: The Weingartner top wine 'Emozione'

Andrea e Michael Weingartner

Wines and culinary experiences with a personal touch

'Emozione' is Andrea and Michael Weingartner's top wine and its name – the Italian word for emotions – speaks of the vintner's passion for and dedication to winemaking. Situated in Ticino in southern Switzerland, Andrea and Michael Weingartner cultivate three hectares of vineyards producing a small amount of white wine but primarily Ticino red wine – 10,000 to 12,000 bottles a year.

TEXT: JESSICA HOLZHAUSEN | PHOTOS: ANDREA E MICHAEL WEINGARTNER

'Emozione' is a merlot wine – the vintners' main product – and has ripened in barrique barrels for 18 months. While tasting of rich fruits, it also has a smoky touch in the finish.

"We are a small family business," says Michael Weingartner. He and his wife Andrea have not been born into the business but found their way into winery due to their passion for wine. "We are both newcomers from different backgrounds," says Michael Weingartner. "My wife had been a nursery school teacher and I have worked as a software engineer before we started growing vines in 2006." And they are doing it with

great passion. "For our wines we only use grapes we have grown ourselves. With the exception of the harvest, we do everything with our own hands: from tending the vines to vinification, marketing and sales." The grapes currently growing on five vineyards are picked and treated carefully like it is done in the Bordelaise. Fermenting for three weeks in big barrels made of Swiss oak for at least three weeks, the grapes are pressed afterwards and the wine ripens in big barrique barrels for normally ten months. The Merlot Riserva takes even longer – 18 months – gaining richness and complex aromas.

"Next to producing and selling wine, we also have a passion for cooking and do cater guests on our vineyard," says Weingartner. Once a year they invite guests to a candle light dinner in the barrique cellar, where they can dine between big oak barrels full of delicious wine. Food is an important aspect for both of them and so wine tastings accompanied by regional specialties or a cooked dinner are always a highlight. "Often enough our guests visit one of our vineyards before the first course or we take them on a tour through our cellars, where they can taste our wines." Culinary events, tours and wine seminars can be booked directly with the vintners.

www.weingartner.ch

