

Bergmannhof

MITTERBERG BLANC IGP EART 2016

Grape variety / Chardonnay, Sauvignon blanc, Manzoni bianco

Location / Bergmannhof, St. Pauls/Eppan

Soil / Clayey, limestone-gravel soils with very stony sections

Training system / Guyot

Yield / 50 hl/ha

Age of vines / 10-30 years

Harvest / by hand, mid-September

Vinification / Spontaneous fermentation on the skins, then aged on the skins in clay amphorae for 6 months, malolactic fermentation and aging on fine lees in old oak tonneaux. Bottled untreated and unfiltered May 2019.

No. of bottles / 700 a 0.75 l

Analytical data

Alcohol / 14,2 % vol.

Residual sugar / 1.8 g/l

Total acidity / 4.0 g/l

Drinking temperature / 10-12°C

Awards /

90/100 points, Falstaff Wine Guide 2019/20

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