

Bergmannhof

SOUTH TYROL DOC

LAGREIN 2023

Grape variety / 100% Lagrein

Location / Bergmannhof, St. Pauls/Eppan

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

Training system / Guyot

Yield / 65 hl/ha

Age of vines / 4 to 18 years

Harvest / by hand, end of september

Vinification / Fermentation on the skins in large wooden barrels for two weeks, malolactic fermentation. Aged in same oak barrels for 7 months, bottled in May 2024.

No. of bottles / 7.900 of 0,75 l

Analytical data

Alcohol / 12,5 vol %

Residual sugar / 1,4 g/l

Total acidity / 5,1 g/l

Drinking temperature / 16-18 °C

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