

Bergmannhof

SOUTH TYROL DOC MERLOT 2018

Grape variety / 100% Merlot

Location / Bergmannhof, St. Pauls/Eppan

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

Training system / Guyot

Yield / 70 hl/ha

Age of vines / 15 years

Harvest / by hand, early October

Vinification / Fermentation on the skins in large wooden barrels for 2-3 weeks, malolactic fermentation. Aged for 12 months in large oak barrels and 500-litre tonneaux, bottled April 2020.

No. of bottles / 2.500 á 0.75 l

Analytical data

Alcohol / 14,0 % vol.

Residual sugar / 2,2 g/l

Total acidity / 4.6 g/l

Drinking temperature / 16-18°C

