

Bergmannhof

SÜDTIROL DOC

LINA CHARDONNAY RISERVA 2020

Grape variety / 100% Chardonnay

Location / Bergmannhof, St. Pauls/Eppan

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

Training system / Guyot

Yield / 65 hl/ha

Age of vines / 10 - 37 years

Harvest / by hand, end of august/early september

Vinification / Spontaneous fermentation with grape yeasts, partly on the skins, partly in oak barrels. Biological degradation of acidity and maturation on yeast for 18 months in 500-litre oak tonneau. Bottled in april 2022. Maturation in the bottle for at least 6 months.

No. of bottles / 3.871 of 0,75 l and 48 of 1,5 l

Analytical data

Alcohol / 13 vol %

Residual sugar / 1,8 g/l

Total acidity / 4,9 g/l

Drinking temperature / 12 °C

