

Bergmannhof

SOUTH TYROL DOC

CHARDONNAY RISERVA 2017

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 / Up to 30 years

Harvest / by hand, 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 16 months, bottling end of August 2019.

No. of bottles / 1.700 @ 0.75 l and 20 @ 1.5 l

Analytical data

Alcohol / 14.2% vol.

Residual sugar / 1.5 g/l

Total acidity / 5.2 g/l

Drinking temperature / 10°C

