

Bergmannhof

MITTERBERG IGT ROSÉ 2023

Grape Variety / Cabernet-Franc, Merlot, Pinot Nero;

Location / Bergmannhof, San Paolo/Appiano

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

Training system / Guyot

Yield/ 75 hl/ha

Age of vines / up to 25 years

Harvest / By hand, from mid-september to early october

Vinification / Spontaneous fermentation. Partly gentle pressing of grapes and short maceration, mostly saignée method.

Aged on the yeast for 6 months in used oak tonneau and clay amphora. Bottled in April 2024.

Bottles / 2.500 of 0,75 lt

Analytic Data

alcohol / 13,0 Vol %

residual sugar / 1,1 g/l

acidity/ 5,0 g/l

Drinking temperature / 10 °C

