

# Bergmannhof

**ALTO ADIGE DOC**

## **LAHN PINOT NOIR 2022**

**Grape variety** / 100% Pinot Noir

**Location** / Eppan Berg, Appiano Monte

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

**Training system** / Guyot

**Yield** / 55 hl/ha

**Age of vines** / 3 years

**Harvest** / by hand, mid-September

**Vinification** / Fermentation on the skins in a large open oak barrel, malolactic fermentation. Aged in tonneau for 10 months, bottled unfiltered at the end of July 2023.

Maturation in the bottle for at least 8 months.

**No. of bottles** / 2.176 of 0,75 l and 18 of 1,5 l

### **Analytical data**

Alcohol / 13,0 vol %

Residual sugar / 1,0 g/l

Total acidity / 4,8 g/l

**Drinking temperature** / 14 °C

