Berg mann hof

SOUTH TYROL DOC

Grape variety / 100% Lagrein Location / Bergmannhof, St. Pauls/Eppan Soil / Clayey, limestone-gravel soils with very stony sections Training system / Guyot Yield / 65 hl/ha Age of vines / 15 years Harvest / by hand, early October

Vinification / Fermentation on the skins in large wooden barrels for two weeks, malolactic fermentation. Aged in same oak barrels for 6 months, bottled untreated and unfiltered August 2019.

No. of bottles / 3.300 á 0.75 | and 20 á 1.5 |

Analytical data Alcohol / 13,3 % vol. Residual sugar / 1,0 g/l Total acidity / 5,3 g/l

Drinking temperature / 16-18°C

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