

Bergmannhof

MITTERBERG BLANC IGP

EART 2020

Grape variety / Chardonnay, Sauvignon blanc, Manzoni bianco

Location / Bergmannhof, St. Pauls/Eppan

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

Training system / Guyot

Yield / 50 hl/ha

Age of vines / 10-30 years

Harvest / by hand, mid-September

Vinification / Spontaneous fermentation on the skins, then aged on the skins in clay amphorae for 4 months, malolactic fermentation and aging on fine lees in old oak tonneaux for 15 months. Bottled untreated and unfiltered April 2022.

No. of bottles / 740 to 0,75 l and 24 to 1,5 l

Analytical data

Alcohol / 13,5 vol %

Residual sugar / 3,5 g/l

Total acidity / 5,2 g/l

Drinking temperature / 12-14 °C

