Berg mann hof

MITTERBERG RED IGP

Grape variety / 100% Vernatsch Location / Bergmannhof, St. Pauls/Eppan Soil / Clayey, limestone-gravel soils with very stony sections Training system / Guyot Yield / 60 hl/ha Age of vines / 20 years Harvest / by hand, end of September

Vinification / Spontaneous fermentation with partly whole grapes in open tonneaux, then malolactic fermentation and aging for 18 months on fine lees in oak tonneaux and barrique. Bottled untreated and unfiltered in may 2023.

No. of bottles / 1.952 of 0,75 l and 24 of 1,5 l

Analytical data

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

Drinking temperature / 14 °C

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