

Bergmannhof

MITTERBERG BLANC IGP EART 2021

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 1 month, malolactic fermentation and aging on fine lees in clay amphorae for 10 months and another 8 months in an old oak tonneaux. Bottled untreated and unfiltered in May 2023.

No. of bottles / 1.270 of 0,75 lt. and 18 of 1,5 lt.

Analytical data

Alcohol / 13,0 vol %

Residual sugar / 2,1 g/l

Total acidity / 4,7 g/l

Drinking temperature / 12-14 °C

