

Bergmannhof

SOUTH TYROL DOC

LAGREIN RISERVA 2018

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 open wooden barrels, malolactic fermentation. Aged in tonneau and barrique for 18 months, bottled untreated and unfiltered in May 2020.

Maturation in the bottle for at least 6 months.

No. of bottles / 2.700 of 0,75 l and 20 of 1,5 l

Analytical data

Alcohol / 13,5 vol %

Residual sugar / 2,4 g/l

Total acidity / 5,6 g/l

Drinking temperature / 16-18 °C

