

Bergmannhof

SOUTH TYROL DOC

LAGREIN RISERVA 2017

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 to 0,75 l and 20 to 1,5 l

Analytical data

Alcohol / 13,5 vol %

Residual sugar / 1,0 g/l

Total acidity / 5,3 g/l

Drinking temperature / 16-18 °C

Awards

91/100 points, Falstaff Wine Guide 20/21

89/100 points Wein-Plus 2020

Bergmannhof | Riva di Sotto 46 | 39057 Appiano
info@bergmannhof.it | www.bergmannhof.com

