

Bergmannhof

MITTERBERG BLANC IGP EART 2022

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 11 months and another 7 months in an old oak tonneaux. Bottled untreated and unfiltered in May 2024.

No. of bottles / 1.458 of 0,75 lt.

Analytical data

Alcohol / 12,5 vol %

Residual sugar / 1,3 g/l

Total acidity / 4,5 g/l

Drinking temperature / 12 °C

