

Bergmannhof

MITTERBERG VERNATSCH IGP

HOAMET 2022

Grape variety / 100% Vernatsch

Location / Bergmannhof, Eppan/Appiano (Alto Adige)

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. Bottled untreated and unfiltered in april 2024.

No. of bottles / 2.056 of 0,75 l and 24 of 1,5 l

Analytical data

Alcohol / 12,5 vol %

Residual sugar / 1,5 g/l

Total acidity / 4,8 g/l

Drinking temperature / 14 °C

