

Bergmannhof

ALTO ADIGE DOC

KARL LAGREIN 2022

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 - 20 years

Harvest / by hand, end of september/early october

Vinification / Fermentation on the skins in large open wood barrels, malolactic fermentation. Aged in tonneau for 18 months, bottled untreated and unfiltered at the end of may 2024.

Maturation in the bottle for at least 6 months.

No. of bottles / 4.146 of 0,75 lt and 48 of 1,5 lt

Analytical data

Gradazione alcolica / 13,0 vol %

Residuo zuccherino / 0,8 g/l

Acidità / 5,6 g/l

Drinking temperature / 16-18 °C

