

Bergmannhof

ALTO ADIGE DOC

GAIDER PINOT BLANC 2023

Grape variety / 100% Pinot Blanc

Location / Koflerhof, Gaid/Eppan

Soil / Clayey, limestone.gravel soils with very stony sections

Training system / Guyot

Yield / 50 hl/ha

Age of vines / 6 years

Harvest period / by hand, at the end of september

Vinification / Spontaneous fermentation with grape yeasts in oak barrels. Biological degradation of acidity and maturation on the yeast in 500-litre oak tonneau for months. Bottling in april 2024. Another 3 months of aging in the bottle.

No. of bootles / 5.770 of 0,75 lt and 18 of 1,5 lt

Analytical data

Alcohol / 13 vol %

Residual sugar / 1,1 g/l

Total acidity / 4,7 g/l

Drinking temperature / 10 °C

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