

Bergmannhof

ALTO ADIGE DOC

CHARDONNAY 2024

Grape variety / 100% Chardonnay

Location / Bergmannhof, S. Paolo/Appiano

Soil / Clayey, limestone gravel soils with very stony sections

Training System / Guyot

Yield / 65 hl/ha

Age of vines / Up to 35 years

Harvest / by hand, end of august

Vinification / Fermentation mostly in steel barrels with a small portion in 500-litre oak tonneaux, malolactic fermentation. Aged on fine lees for 7 months, bottled April 2025.

No. of bottles / 7.786 of 0,75 lt

Analytical data

Alcohol / 13 vol %

Residual sugar / 1,4 g/l

Total acidity / 4,7 g/l

Drinking temperature / 10 °C

