

Bergmannhof

ALTO ADIGE DOC

LAGREIN 2024

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 / 5 to 19 years

Harvest / by hand, end of september

Vinification / Fermentation on the skins in large wooden barrels for two weeks, malolactic fermentation. Aged in same oak barrels for 8 months, bottled in May 2025.

No. of bottles / 6.948 of 0,75 l

Analytical data

Alcohol / 12,5 vol %

Residual sugar / 1,7 g/l

Total acidity / 5,2 g/l

Drinking temperature / 16-18 °C

Bergmannhof | Riva di Sotto 46 | 39057 Appiano
info@bergmannhof.it | www.bergmannhof.com

