

Bergmannhof

ALTO ADIGE DOC

MERLOT 2024

Grape variety / 100% Merlot

Location / Bergmannhof, St. Pauls/Eppan

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

Training system / Guyot

Yield / 70 hl/ha

Age of vines / 24 years

Harvest / by hand, end of september

Vinification / Fermentation on the skins in large wooden barrels for 2-3 weeks, malolactic fermentation. Aged for 8 months in large oak barrels and 500-litre tonneaux, bottled in may 2025.

No. of bottles / 4.600 of 0,75 l

Analytical data

Alcohol / 13,5 vol %

Residual sugar / 1,5 g/l

Total acidity / 5,4 g/l

Drinking temperature / 16-18 °C

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