

Bergmannhof

ALTO ADIGE DOC

VERNATSCH 2024

Grape variety / 100% Vernatsch

Location / Bergmannhof, St. Pauls/Eppan

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

Training system / Guyot

Yield / 80 hl/ha

Age of vines / 20 years

Harvest / by hand, end of September

Vinification / Fermentation on the skins in large wooden barrels for two weeks, malolactic fermentation. Aged on fine lees in same barrels for 7 months. Bottled in May 2025.

No. of bottles / 4.200 of 0,75 l

Analytical data

Alcohol / 12 vol %

Residual sugar / 1,5 g/l

Total acidity / 4,4 g/l

Drinking temperature / 12 °C

