

Bergmannhof

ALTO ADIGE DOC

CHARDONNAY 2025

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 2026.

No. of bottles / 5.600 of 0,75 lt

Analytical data

Alcohol / 12,5 vol %

Residual sugar / 2,0 g/l

Total acidity / 4,8 g/l

Drinking temperature / 10 °C

