Bergmann hof

ALTO ADIGE DOC

VERNATSCH 2025



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 / 22 years
Harvest / by hand, mid 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 2026.

No. of bottles / 3.694 of 0,75 l

Analytical data

Alcohol / 12,5 vol %
Residual sugar / 0,9 g/l
Total acidity / 4,4 g/l

Drinking temperature / 12 °C

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