

# JOSEF WEGER



1820

## Auswahl

**SÜDTIROL - ALTO ADIGE**

DENOMINAZIONE DI ORIGINE CONTROLLATA

# BLAUBURGUNDER

**GRAPE VARIETY:**

Pinot noir, several French clones

**VINEYARD LOCATION:**

Cornaiano slopes 435 a.s.l. with moraine, glacial till, gravelly and clayey soils and Bolzano hill at 550 a.s.l., areas with special microclimatic characteristics due to both porphyritic soils and sun exposure

**VINE-GROWING:**

Guyot (espalier) reduced yield by adopting bunch division in the period before veraison and meticulous bunch selection at harvest

**YIELD:** 40hl/ha

**WINEMAKING:**

Fermentation initially takes place in temperature-controlled steel winemakers, where the fulling of the pomace takes place in a gentle manner without mechanical intervention but taking advantage of the fermentation gases formed in the tank. After the process of malolactic fermentation, the wine matures in 225 ltr. French oak barriques for 12 months plus a subsequent period in steel tanks for another 6 months. After bottling follows an 8-month aging in bottles before being put on sale.

**HARVEST:** Mid-September

**TASTING PROFIL:**

**COLOR:** Intense ruby red

**AROMA:**

Notes of berries, cherry, raspberries underlined by a slight spiciness

**TASTE:**

Excellent structure with noble and slightly spicy tannins, fruity, complex, supported by elegant acidity and a long finish.

**SERVING RACCOMANDATIONS:**

With savory first courses, with red meats and aged cheeses

**SERVING TEMPERATURE:** 18°



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