

# JOSEF WEGER



1820

## Auswahl

**WEINBERG DOLOMITEN ROT**  
INDICAZIONE GEOGRAFICA TIPICA

### JOANNI



**GRAPE VARIETY:**

Merlot, Cabernet franc and Lagrein

**VINEYARD LOCATION:**

The grapes come from two different areas: merlot and cabernet from Cornaiano, Oltradige, at 435 m. above sea level, with moraine, glacial-derived, gravelly, clay soil, and lagrein from Bolzano and the Adige River valley with alluvial-sandy soil

**VINE-GROWING:**

Guyot (espalier) meticulous selection of grapes

**YIELD:** 45hl/hectar

**WINEMAKING:**

Grape fermentation takes place separately in temperature-controlled steel tanks, where the pressing of the pomace takes place softly every day until the end of fermentation for approx. 10 days, ensuring an optimal extraction of color and tannins. After the process of malolactic fermentation the wine matures in 225 ltr French oak barriques. After the wines are blended, a subsequent period of six months in steel tanks follows. After bottling, an 8-month aging in bottle follows before being put on sale

**HARVEST:** Early-mid October

**TASTING-PROFIL:**

**COLOR:**

Garnet red

**AROMA:**

Very fruity with notes of berries, vanilla and black cherry

**TASTE:**

Full-bodied, fruity but also velvety

**SERVING RECOMMENDATIONS:**

With red meats, game and aged cheeses

**SERVING TEMPERATURE:** 18° C



JOSEF WEGER di Johannes Weger

39057 Girlan - Cornaiano (BZ) Italia  
Jesuheimstr. - Via Casa del Gesù, 17

Tel. +39 0471 662416  
Fax +39 0471 660189

info@wegerhof.it  
www.wegerhof.it