

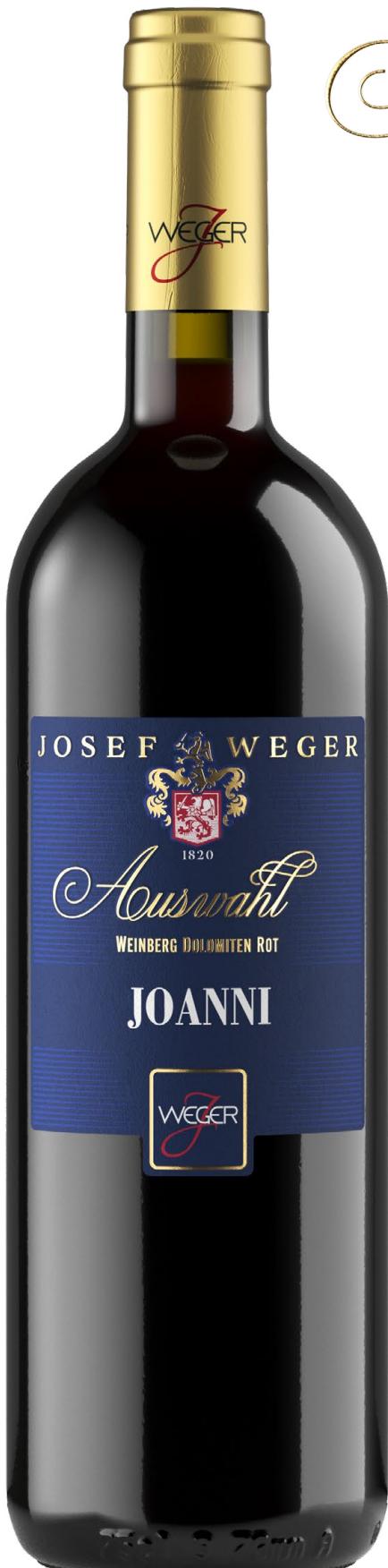
JOSEF WEGER



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



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