

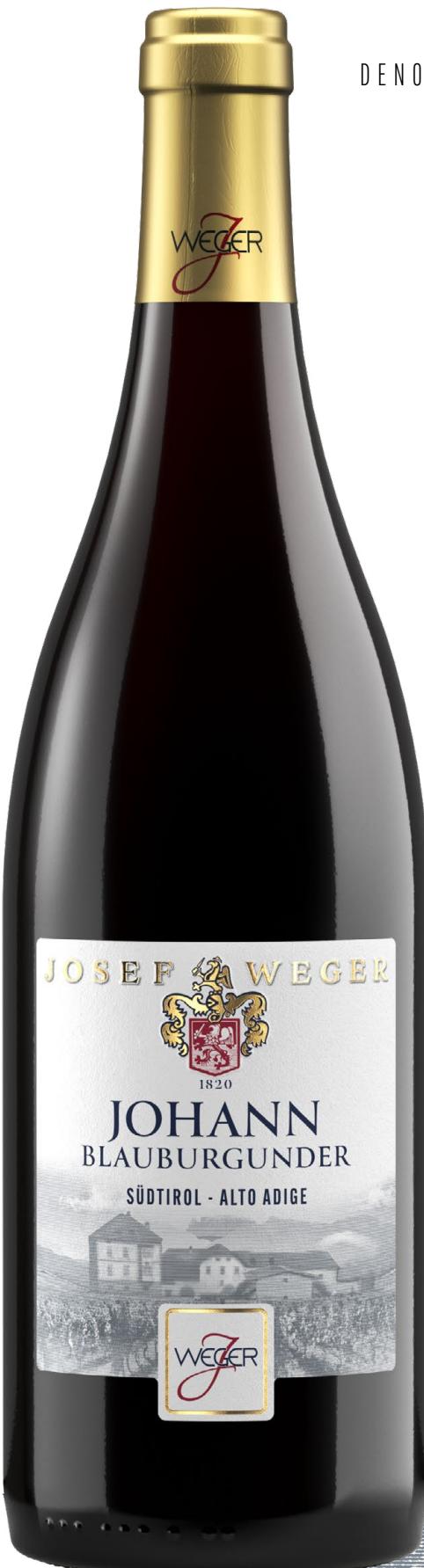
JOSEF WEGER



SÜDTIROL - ALTO ADIGE

DENOMINAZIONE DI ORIGINE CONTROLLATA

JOHANN BLAUBURGUNDER



GRAPE VARIETY:

Pinot noir, various French clones

VINEYARD LOCATIONS:

Cornaiano slopes 435 a.s.l. and Bolzano hill at 600 a.s.l., areas with special microclimatic characteristics due to both moraine and porphyry soils and sun exposure

VINE-GROWING:

Guyot (espalier)

YIELD: 55hl/ha

WINEMAKING:

The grapes ferment in temperature-controlled steel tanks at 22 degrees C. for approx. 10 days, where the pressing of the pomace takes place in a soft manner. The major part of the wine matures in 2,000-liter oak barrels and a small part in 225-ltr French oak barriques. This is followed by blending in steel tanks for approx. another 6 months before bottling

HARVEST: Mid-September

TASTING PROFIL:

COLOR:

Intense ruby red

AROMA:

Notes of berries, violets, vanilla and black cherry

TASTE:

Excellent structure with elegant and noble tannins, fruity and velvety

SERVING RACCOMANDATIONS:

With savory first courses, with red meats and aged cheeses

SERVING TEMPERATURE: 18° C



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