

JOSEF WEGER

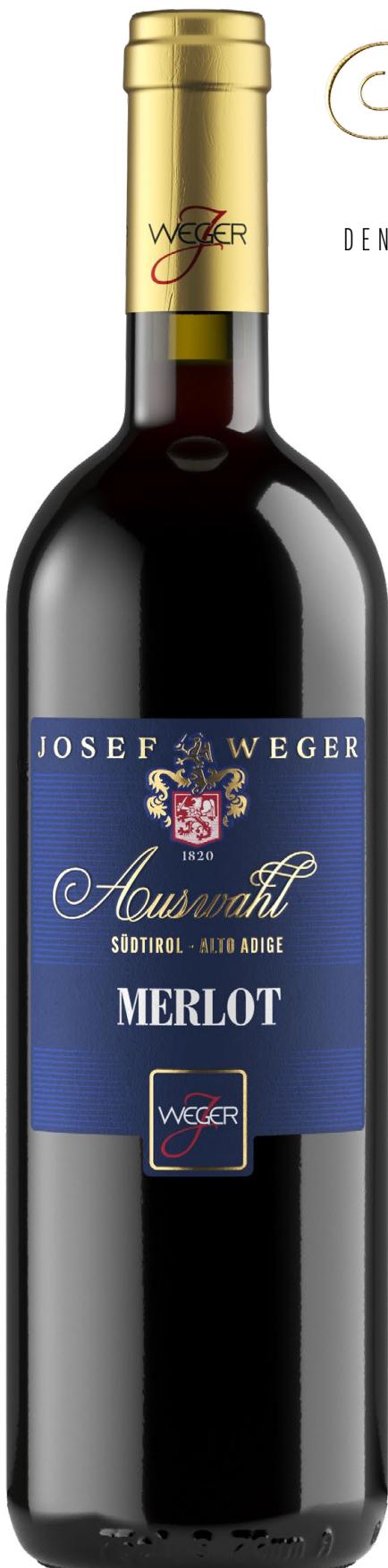


Auswahl

SÜDTIROL - ALTO ADIGE

DENOMINAZIONE DI ORIGINE CONTROLLATA

MERLOT



GRAPE VARIETY:

Merlot

VINEYARD LOCATION:

Cornaiano, 453m a.s.l. on moraine, glacial till, gravelly, single vineyard with southwest exposure

VINE-GROWING:

Guyot (espalier) Low yields and meticulous grape selection.

YIELD: 45hl/hectare

WINEMAKING:

Fermentation initially takes place in temperature-controlled steel winemakers, where the pressing of the pomace takes place in a gentle manner without mechanical intervention but by taking advantage of the fermentation gases that form 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 bottle before being put on sale

HARVEST: Early-mid October

TASTING PROFIL:

COLOR:

Garnet red

AROMA:

Berries, plum, elderberries and black pepper

TASTE:

Full-bodied, very persistent, noble and elegant tannins

SERVING RECOMMANDATIONS:

Suitable with rabbit meats, grilled meats, game dishes and aged cheeses

SERVING TEMPERATURE: 18°C



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