



#### Grape varieties:

Various varieties of the Vernatsch family; old vines.

#### Site and soil:

Vigna "der Keil" (monopole) at an altitude of 250 m above sea level; south-facing sites overlooking the Lake of Kaltern, among the warmest in all South Tyrol. The old vines are pergola-trained and grown in sandy-clay soils rich in calcium carbonate.

#### Vintage:

2022 gave us a lot of pleasure as winegrowers. An early year, warm in summer, with sufficient and well-distributed rainfall, cool nights and sunny days in autumn. High physiological maturity, intense aromas, crisp acidity, balanced alcohol. Best conditions for long-lived wines with tension and nerve.

In the end of September we were able to harvest our Verntasch at the best time. The average yield per hectare was 57 hl.

#### Winemaking:

The grapes were de-stemmed and crushed and fermented in open wooden vats, partially using yeasts naturally occurring on the grapes. Skin contact lasted one week at relatively low temperatures (24° C) with the skins being gently pushed down in the embryonic wine once per day. The aroma and flavour of the wine were refined during five months' maturation on the fine lees in a large oak barrels.

#### Bottled:

20,400 bottles were filled.

#### Analytical data:

Residual sugar: 1.4 g/l

Alcohol: 12.5 % vol.

Acidity: malolactic fermentation: 5.1 g/l

#### Description and food recommendations:

Bright soft-hued ruby. Delicately fruity on the nose reminiscent of cherry and toasted almonds, juicy on the palate, extremely "quaffable" and elegant on the finish.

Enjoy at optimum maturity from early summer 2023 to the end of 2026.

Serve: cool but not chilled, 53 - 57 °F

Goes especially well with South Tyrolean platters of cold cuts (speck), ideal for social drinking, perfect for a big bowl of pasta or any dish based on tomato, garlic and olive oil, white meats though also fried fish.

#### Our claim:

Biodynamic

Respekt-BIODYN

Vegan



# MANINCOR