



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:

The 2025 vintage began with early budbreak and a warm spring, which meant that flowering began as early as mid-May. The summer months of July and August brought plenty of sunshine and Moderate rainfall—ideal conditions for healthy, vigorous grapes and promising ripening. By the end of August, everything pointed to an exceptional vintage. However, periods of rain in September presented us with additional challenges.

Thanks to precise work in the vineyard, extensive experience, and careful hand-harvesting, we were nevertheless able to bring in grapes of outstanding quality. The wines display freshness, balance, and character, once again reflecting the diversity and power of our vineyards, a vintage full of character, with elegance, depth, and terroir. Mid-September we were able to harvest our Vernatsch at the best time. The average yield per hectare was 35 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:

15,300 standard bottles were filled.

Analytical data:

Residual sugar: 0.9 g/l

Alcohol: 12% vol.

Acidity: malolactic fermentation: 5.2 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 2027 to the end of 2030.

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



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39052 Kaltern | Caldaro | Italia, St. Josef am See 4, T +39 0471 960230, F +39 0471 960204, www.manincor.com