

Vernatsch - R – 2015

Riserva

DOC, South Tyrol, Alto Adige



Variety: 30 years old vineyard, 100 % Vernatsch

Training system: Pergola

Exposure: a soft slope directed south-east, 550 m sea level,

Soil : limestone gravel with clay

Yield: 8.000 kg/ha

Vinification:

Manual selection in the vineyard, spontaneous fermentation in open wooden oak barrels, followed by maturing on the lees for 20 months in Tonneau, combined and filtration may 2017, maturing another 4 months in the bottle.

Description:

It is an extraordinary Vernatsch, mild and fruity and a well balanced tannine, with a delicious almondy aftertaste, very rare: Vernatsch RISERVA

Recommended Pairings:

it is an interesting all-rounder, goes well with tyrolean speck and sausage, perfect with pizza and Italian pasta, a perfect match for light fish and meat and with mild cheeses.

Storage Potential: 8 - 15 years

Serving Temperature: 14° – 16° degrees C

Analytical data:

Alcohol Content:	12,5	Acidity: gr/lt	5,5
pH-Wert	3,50	residual sugar: gr/lt	1,8

[Hier eingeben]



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