



STEFLHOF

GEORG ANDERGASSEN



Merlot Riserva

SÜDTIROL DOC ALTO ADIGE

Terroir: The „Palurisch“ terroir not far from Kaltern Dorf lies in a picturesque landscape sloping gently to the southeast, at barely 400 meters above sea-level. The steep slope is exposed to the east and provides the ideal conditions for cultivating very fruity red wines.

Soil characteristics: Medium-heavy, sandy clay soils.

Processing and vinification: Manual, from pruning to harvesting; 20 days of must fermentation in wooden casks, maturation in small old barrels.

Sensory characteristics: This Merlot has a bouquet with notes of currents. It is dense and full of character, with a rich flavor reminiscent of forest fruits. The tannins and acidity are well integrated, and produce a harmonious and smooth finish.

Recommendation: An excellent choice to accompany game meats, lamb, and hearty berry sauces.

Vintage: 2017

Serving temperature: 18° C

Yield: 50 hl/ha

Alcohol: 14% Vol

Storage life: Up to 7 years

Harvest time: Early October

Acidity: 5,2 g/l

Residual sugar: 1,3 g/l

Area under cultivation :
2,500 m² of slope

Training method:
Wire frames

Production: 1.300 bottles