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VERNATSCH

Reflexion 2022

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Vernatsch '*Reflexion*' reflects my South Tyrolean roots. This autochthonous variety has been cultivated in South Tyrol since the 16th century. Unfortunately, the cultivated surface has been drastically reduced over the years. But I believe this vine has enormous potential. Its finesse allows us to produce wines that perfectly reflect the terroir. Sometimes you have to reflect to appreciate what you have.

VARIETY	ALCOHOL	ACIDITY	RESIDUAL SUGAR
Vernatsch	13% vol.	5 g/l	0,5 g/l

VINIFICATION

After destemming the grapes, a three-week spontaneous maceration in steel tanks follows. In the last third of fermentation, the skins are submerged in the wine to gently extract the tannins and prevent oxidation (cappello sommerso). The wine is then aged for 12 months in tonneaux and a further 6 months in stainless steel tanks.