



SÜDTIROLER VERNATSCH OLD VINES

600m above sea level is actually the upper limit to grow the Vernatsch grape. However, the old vines with naturally little yield, small berries and the exposed south-facing slope allow the grape to fully mature. The outcome is a crisp, fresh and intriguing wine.

„A wine that fascinates me anew each year, since it fully reflects the characteristics of the terroir“.

Florian Gojer

VINEYARD

Karneid: south-facing slope, 550–600m elevation. Light sandy porphyry-based soil with ice-age deposits of granite, basalt and gneiss. Pergola training system at a density of 5000 vines per hectare.

VINIFICATION

Hand-picked and transported in large boxes. Gentle processing. Slow controlled fermentation in stainless steel tanks with repeated racking. Bottling in April.

TASTING NOTES

Vigorous ruby red. Fruity and floral with nuances of sour cherry and almonds. Juicy stimulating acidity combined with firm crunchy tannins as an expression of the high vineyard elevation.

FOOD PAIRING

The wine is great with a South Tyrolean afternoon snack of speck (cured and ham), light starters and grilled fish.



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