

Alto Adige MERLOT ROSÈ

*“From our vineyard Pignat, late harvested;
fullbodied, fruity and harmonious”*



GRAPE VARIETY: Merlot

TYPE OF SOIL: porphyritic and gravelly of moreinic origin

TRAINING SYSTEM: guyot

CROPPING DENSITY: 7.500 vines/ha

AVERAGE AGE OF VINES: 12 years

VITICULTURAL INTERVENTIONS TO ENHANCE GRAPE
QUALITY: removing of weak shoots in spring, late harvest

HARVESTTIME: beginning of November

WINE MAKING PROCEDURES: after soft de-stemming the
must for this wine is obtained through racking off after a skin
contact of two hours (saignée); the juice is then clarified
through sedimentation; further fermentation in stainless steel
tanks at controlled temperature; malolactic fermentation is
avoided; assemblage and bottling in February

COLOUR: salmon red

AROMA: red fruits, strawberries

FLAVOUR: fullbodied, harmonious with well-balanced acidity

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