

# Vigna IHLDERHOF Sankt Magdalener 2022

DOC Südtirol Alto Adige

# LOACKER

WEINGUT



## Wine Description

Ruby red with purple rim. Intensely fruity nose: cherries, strawberries and forest fruits, hints of green bell pepper and black pepper. Good acidity and light and soft tannins, long finish

Wine Type:	Still wine   red   dry
Alcohol:	13.5 %
Acid:	3.7 g/l
Residual Sugar:	1.6 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	6 years
Optimum Drinking Year:	2023 - 2029

## Vineyard

Origin:	Italy, South Tyrol, Bozen & Umgebung, Bozen
Quality grade:	DOC Südtirol Alto Adige
Site:	Vigna Ihlderhof
Site Type:	terraces
Varietal	Vernatsch 97 %   41 years 5000 plants/ha   6000 liter/ha Lagrein 3 %   28 years
Sea Level:	440 - 490 m
Soil	sand   medium   top soil alluvial gravel   top soil loam   medium   top soil Porphyry   large   sub soil

## Weather / Climate

Climate:	alpin, mediteranian
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## Harvest and Maturing

Fermentation:	spontaneous with pied de cuve
Malolactic Fermentation:	yes
Fermentation Process	délestage   1 - 3 x day   Duration: 5 days pump over   1 x day   Duration: 18 days
Maturing	small wooden barrel   225 - 500 L   used barrel   8 month(s) large wooden barrel   1800 L   used barrel   3 month(s)

## Product Codes

EAN:	8032130023057
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## **Food Pairing**

Ideal with South Tyrolean Speck, cheese, and grilled fish. Because of its seductive lightness, it's also perfect as a solo entertainer!

## **Vintage 2022**

Great reds and astonishing whites - A hot summer yields a "gigantic red wine vintage" and extraordinary whites. The wine experts of AltoAdige agree: 2022 will be a great vintage for full-bodied red wines in particular, which benefited from the exceptionally high temperatures last summer. But white wines, too, are doing surprisingly well in all areas of cultivation, turning out unusually powerful but still fresh and fruity. (Cons. Alto Adige Wine)