

Vigna IHLDERHOF Sankt Magdalener 2023

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 %
Acid:	4.4 g/l
Residual Sugar:	< 0.5 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	6 years
Optimum Drinking Year:	2024 - 2030

Award

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Vineyard

Origin:	Italy, South Tyrol, Bozen & Umgebung, Bozen
Quality grade:	DOC Südtirol Alto Adige
Site:	Vigna Ihlderhof
Site Type:	terraces
Varietal:	Vernatsch 97 % 42 years 5000 plants/ha 6000 liter/ha Lagrein 3 % 29 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

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 2023

Great challenges, great wines - challenging weather brings out powerful reds and fruity whites. The 2023 vintage seems to corroborate one of Alto Adige's wine legends: years of great challenges are years of great wines. Out in the vineyards, 2023 was a year of major challenges, but winemakers expect strong reds with rich fruit flavors and intense colors as well as fresh and even fruitier whites than past vintages.(Cons. Alto Adige Wine)