



RITTERHOF

WEINGUT · TENUTA

Weinstraße Nr.1 · Strada del Vino n.1

St. Magdalener

South Tyrolean St. Magdalener DOC

WINE GROWING AREA

The Vernatsch grapes ripe north of Bozen, in the heart of the St. Magdalener region, at 450 metres above sea level. The Vernatsch vines are over 40 years old and are cultivated using the traditional pergola method. The heat-retaining, steep, barren and rocky porphyry soils provide the perfect growing conditions for the grapes used in this special wine.

HARVEST AND YIELD

Harvesting begins in mid October, when the Vernatsch grapes have reached full maturity. From these handpicked grapes, 70 hectolitres of wine is produced per hectare.

VINIFICATION

After the traditional maceration process at a controlled temperature of 25°C, the wine is aged in large wooden barrels.

WINE DESCRIPTION

Characterised by the special position of the vineyard, this wine is a light garnet red colour and has a fruity aroma with notes of red berries and ripe cherries. Its sophisticated, medium-body with soft, elegant tannins and delicate almond flavours give this red wine its distinct character.

RECCOMENDATION

This wine is perfect for many events and occasions. It goes particularly well with light meals, meat, grilled fish and pizza and is always great to enjoy with friends.

