



Tröpfltalhof

Wine information

Barleith 2016 Amphora

Grape variety:

More than 25 years old French Cabernet Sauvignon grapes and some rare Cabernet Franc.

Tasting notes:

A beautiful red garnet very bright even without filtration. The nose amazes with intense scents of berries, fruits in spirit and spices among which stands out the pepper accompanied by hints of liquorice and cinnamon. On the palate is wide and intense, fresh and juicy with a soft tannic texture that caresses the mouth giving a pleasant elegance and complexity and a long finish.

The vineyard:

Our vineyard "Barleith" is located at 300 meters above sea level on a slightly south-east facing terrace benefiting from the brightness and breezes of the nearby Lake Caldaro. The grapes grow on a soil rich in Dolomite gravels and is enriched by a life-giving work with biodynamic and compost preparations.

Harvest:

The harvest is made exclusively by hand. The vineyard is in complete harmony and from a thinning yield of just 30 hl per hectare.

Winemaking:

Spontaneous fermentation thanks to indigenous yeasts takes place in clay amphorae without temperature control. For the first 7 months, ferment with the skins to gently extract the ripe tannins. Then for another 14 months it remains in amphora on the fine scum. Bottling takes place without filtration after 21 months with a small addition of sulphites. Bottled remains in the cellar for at least another 24 months.

Recommendations:

Excellent to drink from the beginning of 2020 until 2026, it can certainly have a fascinating evolution until 2030 if properly stored. Serve it at a temperature of 16-18 ° C in large glasses. Ideal as a culmination of a banquet or as a "meditation" wine



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