

Südtiroler Edelvernatsch DOC „Kristplonerhof“



The estate „Kristplonerhof“ is situated in Guntschna on the slopes of the Tschöggberg, with orientation towards south-east and loose porphyry soils. Her daughter Evi inherited the place of birth of Toni's with Rosa some year ago.

Other than Gewürztraminer and Pinot Noir it is cultivated especially with Schiava vines, which can compete easily with the high quality Schiava of St. Magdalena.

The “Kristplonerhof” is an easy to drink and fruity wine, with notes of violets, cherry and bitter almond, but with a very good structure. It is very versatile, combinable with starters and main dishes of any kind, from fish to beef. It is also a good companion in a cheerful circle, maybe together with good Tyrolean cold cuts.

The “Kristplonerhof” should be served at a temperature of 16 – 18 °C, if possible during his first two years of life.

Vineyard area: 3 ha
Cultivation system: Pergola
Soil: Sandy, Porphyry
Yield: 7500 l/ha
Variety: Vernatsch (100 %)
Vinification: Steel / big wooden barrel
Acidity: 4,3 g/l
Residual sugar: 2,0 g/l
Alcohol: 12,9 % vol