
FRANZ GOJER ST MAGDALENER CLASSICO



Region: Alto Adige, Italy

Appellation: St Magdalener DOC

Grapes: 95% Vernatsch (Schiava, Trollinger), 5% Lagrein

Farming: Sustainable

Age of vines: Planted between 1970 and 2010

Altitude, Aspect, & Soil Type: 280-500 M, SW Facing, Glacial Moraine/Porphyr

Typical Harvest Time: End of September

Maceration & Fermentation: 12 days maceration, controlled low temperature fermentation in stainless steel with selected yeasts

Aging: Aged in stainless steel for 8 months

Finishing: Sterile Filtered

Production: 16,000 bottles annually

Notes from Oliver:

Gojer's estate, Glögglhof, is right in the middle of the St. Magdalena hill, a perfect amphitheater just North-East of the city of Bolzano. Franz, the 5th generation to make wine at Glögglhof, is one of the 'gang of four,' a group of fine small producers from the Alto Adige who share a philosophy of winemaking: very expressive, very typical, very well-made wines.

St Magdalener is this is the best-known Schiava appellation, and Gojer is in my view the best producer. Usually blended with 5-10% Lagrein, Gojer's Grapes are grown in traditional pergolas and fermented together. Shows aromas of red fruits, tea-tannins, distinct herbal notes and long finish. Delicious with roasted meats and root vegetables, grilled salmon, and rich pasta dishes.