
FRANZ GOJER VERNATSCH 'ALTE REBEN'



Region: Alto Adige, Italy

Appellation: Südtiroler Vernatsch

Vineyard Site: Karneid

Grapes: 100% Vernatsch (Schiava, Trollinger)

Farming: Sustainable

Age of vines: Planted in 1948

Altitude, Aspect, & Soil Type: 600 M, SW Facing, Porphyry (volcanic)

Typical Harvest Time: Mid October

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

Aging: Aged in stainless steel for 7 months

Finishing: Sterile Filtered

Production: 5,000 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.

Karneid, the vineyard site, is a high-altitude plot on the other side of the valley from the winery. These Schiava vines were already very old when the Gojer's purchased the site, hence the name 'Alte Reben', which means 'Old Vines'. Mouthwatering and savory, with notes of pomegranate and herbs. An excellent complement to most pork dishes and great with salumi.