



3° Test di maturazione 2026

24.08.2026

Centro di Sperimentazione Laimburg

Situazione della maturazione

Laboratorio per Analisi Vino e Bevande

Nei giorni dal 17.08.2026 al 23.08.2026 presso la stazione meteorologica Laimburg sono stati rilevati una temperatura media di 21,2 °C e una precipitazione di 70,6 mm (Tab.1).

Con questa data di campionamento vengono aggiunti al test di maturazione gli impianti di Silvaner, Müller Thurgau, Schiava, Lagrein e Merlot.

L'aumento degli zuccheri è progredito mediamente di **0,3 °Babo** (Tab. 2) e l'acidità totale è diminuita in media di **0,8 g/L**.

Confrontando i valori degli impianti del test di maturazione con l'anno precedente, si vede che la situazione di maturazione è simile a quella del 2025.

Tab.1: Dati meteorologici di agosto a confronto (Stazione meteorologica Laimburg)

Data	Temperatura dell'aria Valori medi (°C)	Precipitazioni (mm)	Ø Ore di sole (Ore:Min.)	Ø Radiazione solare (W/m²h)
17. al 23.08.2026	21,2	70,6	05:17	167
17. al 23.08.2025	22,6	11,8	05:59	196
17. al 23.08.2024	23,9	16,5	05:28	187


Tab. 2: Valori analitici e grafici per la data di campionamento 24.08.2026

Varietà Pinot bianco

Comune	Impianto	APA mg/l	°babo	pH	ATot g/l	AT g/l	AM g/l
Eppan	Berg Spalier	92	18,54	3,42	5,85	7,13	1,49
Eppan	Schwarzhaus B	184	17,65	3,48	5,48	7,53	1,18
Terlan	Eyrl	109	17,14	3,58	4,81	6,36	1,50
Tscherms	Guggenberg	110	18,52	3,44	5,77	7,22	1,58

Varietà Chardonnay

Comune	Impianto	APA mg/l	°babo	pH	ATot g/l	AT g/l	AM g/l
Kurtinig	Giatl	192	18,30	3,49	7,81	7,75	3,72
Salurn	Stiermoos	138	17,67	3,49	6,49	6,98	2,86

Varietà Pinot grigio

Comune	Impianto	APA mg/l	°babo	pH	ATot g/l	AT g/l	AM g/l
Kurtinig	Castelfeder	121	18,13	3,47	5,65	7,56	1,39
Salurn	Pfatten	134	17,01	3,43	5,97	6,44	2,33

Varietà Silvaner

Comune	Impianto	APA mg/l	°babo	pH	ATot g/l	AT g/l	AM g/l
Brixen	Neustift C	76	13,14	3,09	9,67	8,60	3,32



Varietà Müller Thurgau

Comune	Impianto	APA mg/l	°babo	pH	ATot g/l	AT g/l	AM g/l
Villanders	Oberholzerhof	79	15,34	3,19	7,57	7,66	2,71

Varietà Sauvignon

Comune	Impianto	APA mg/l	°babo	pH	ATot g/l	AT g/l	AM g/l
Eppan	Girlan Naun B	173	18,47	3,41	6,76	8,84	1,49

Varietà Gewürztraminer

Comune	Impianto	APA mg/l	°babo	pH	ATot g/l	AT g/l	AM g/l
Tramin	Rungg	143	18,72	3,58	5,41	8,0	1,43
Tramin	Söll	184	19,56	3,69	4,44	7,13	1,07

Varietà Schiava

Comune	Impianto	APA mg/l	°babo	pH	ATot g/l	AT g/l	AM g/l
Bozen	St. Magdalena	124	17,80	3,62	4,89	5,50	2,58
Kaltern	Seegüter	75	14,50	3,50	3,86	4,08	1,76



Varietà Pinot nero

Comune	Impianto	APA mg/l	°babo	pH	ATot g/l	AT g/l	AM g/l
Kastelbell	Fleck	179	17,76	3,48	6,95	7,75	2,81
Montan	Gehof (Hagel)	150	18,73	3,51	5,93	7,59	2,05
Neumarkt	Mazzon (Trockenstress)	258	17,41	3,57	5,80	7,72	1,91

Varietà Lagrein

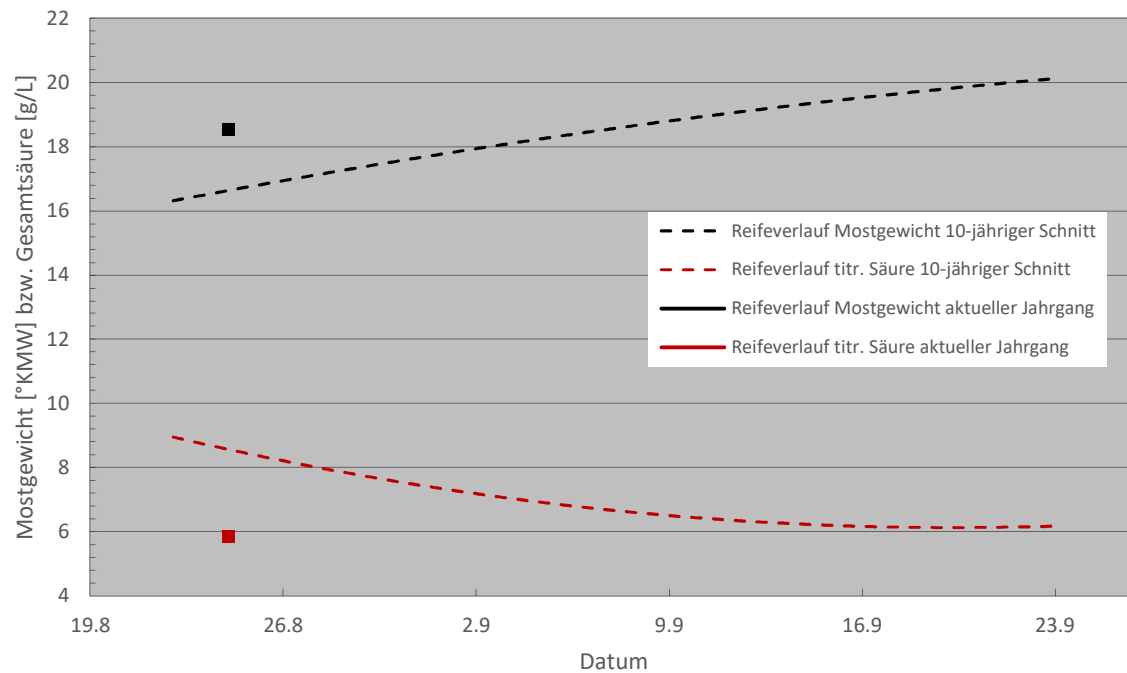
Comune	Impianto	APA mg/l	°babo	pH	ATot g/l	AT g/l	AM g/l
Auer	Furggl	58	17,91	3,39	6,55	7,47	2,60
Bozen	Hagenbacher- hof Spalier	104	16,97	3,51	5,02	5,79	2,15

Varietà Merlot

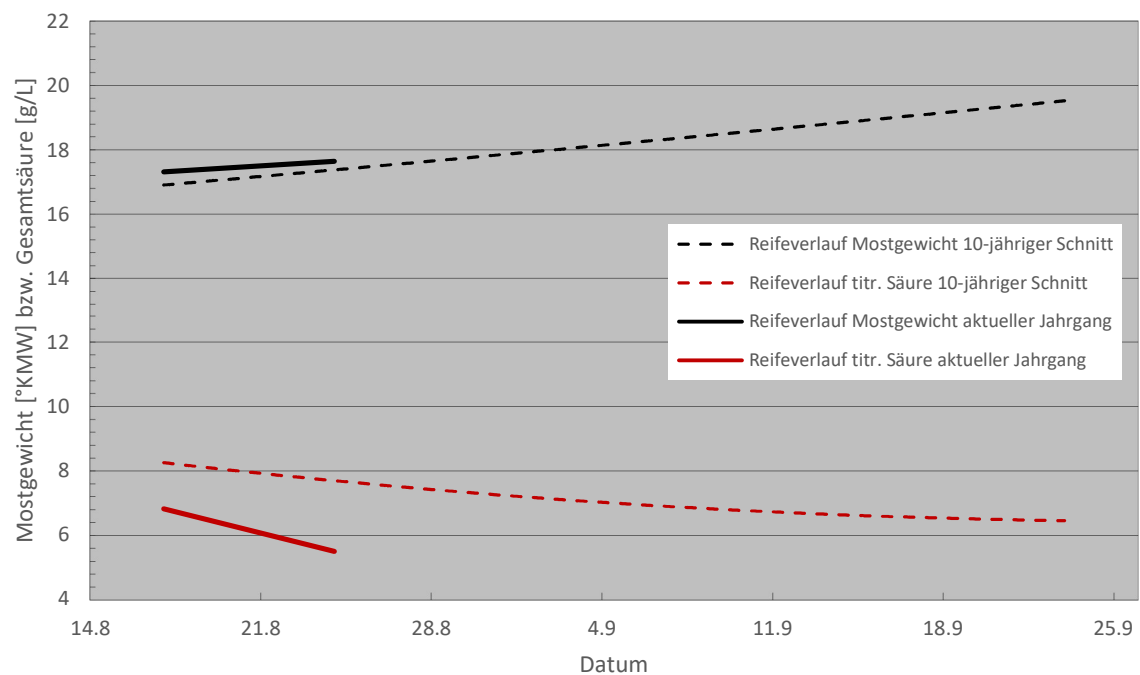
Comune	Impianto	APA mg/l	°babo	pH	ATot g/l	AT g/l	AM g/l
Kurtatsch	Brenntal	49	19,99	3,63	4,50	6,68	1,38
Meran	Obermais	57	18,38	3,58	5,68	7,81	2,08



Weissburgunder Eppan Berg

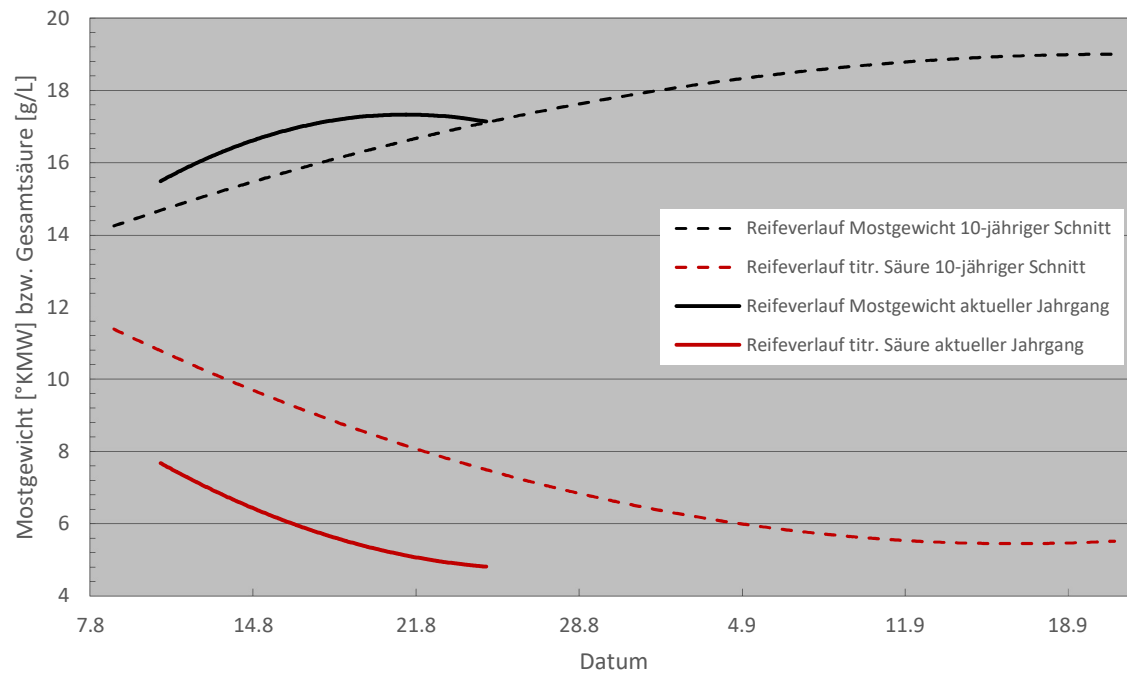


Weissburgunder Eppan Schwarzhaus B

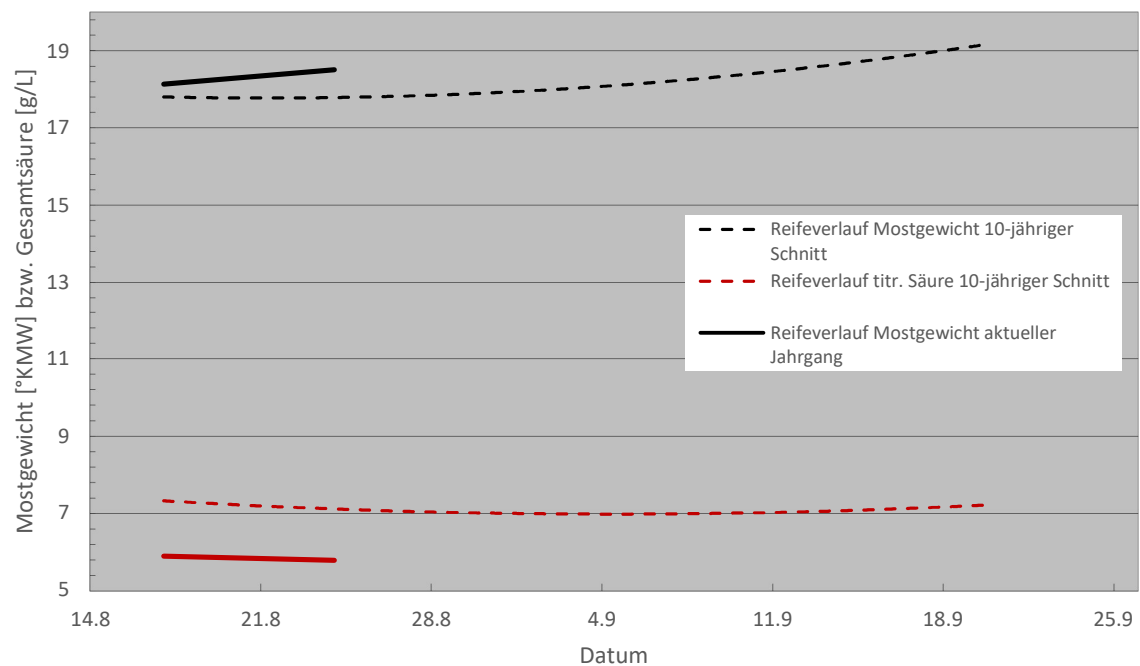




Weissburgunder Terlan Eyrl 2

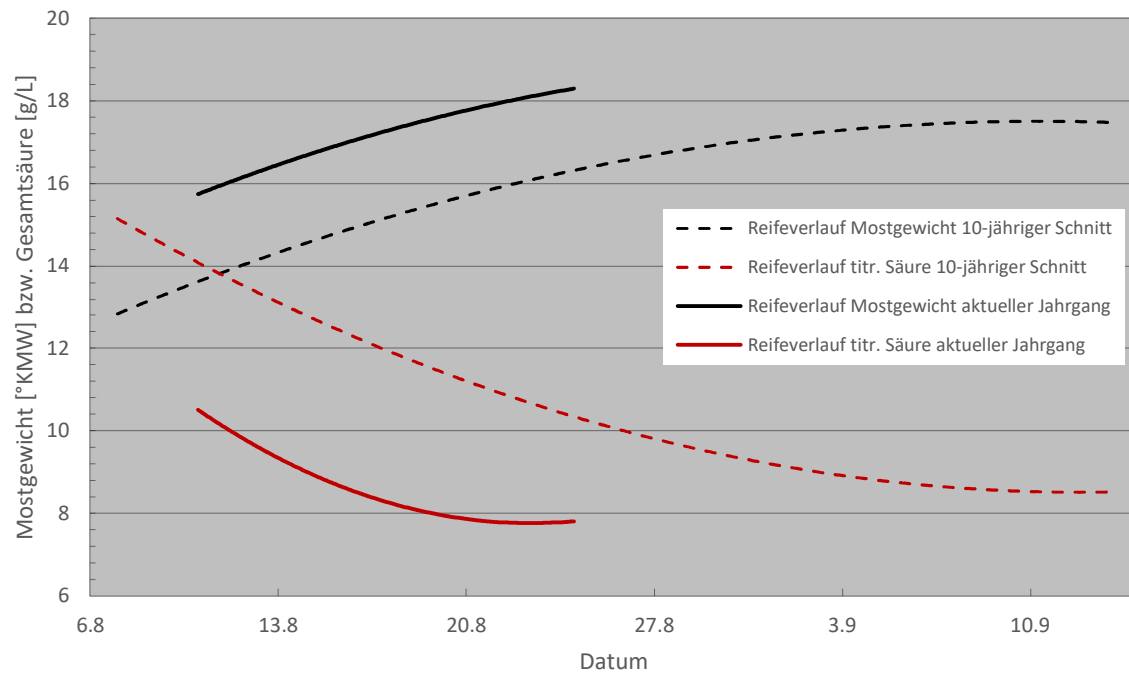


Weissburgunder Tscherms Guggenberg

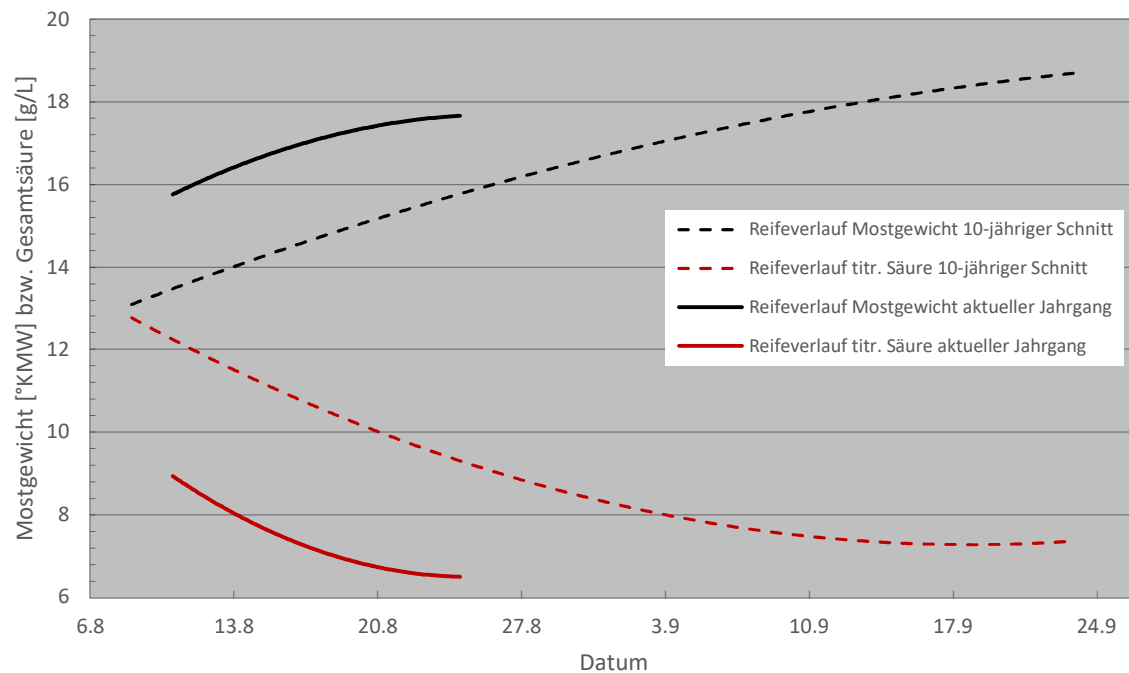




Chardonnay Kurtinig Giatl

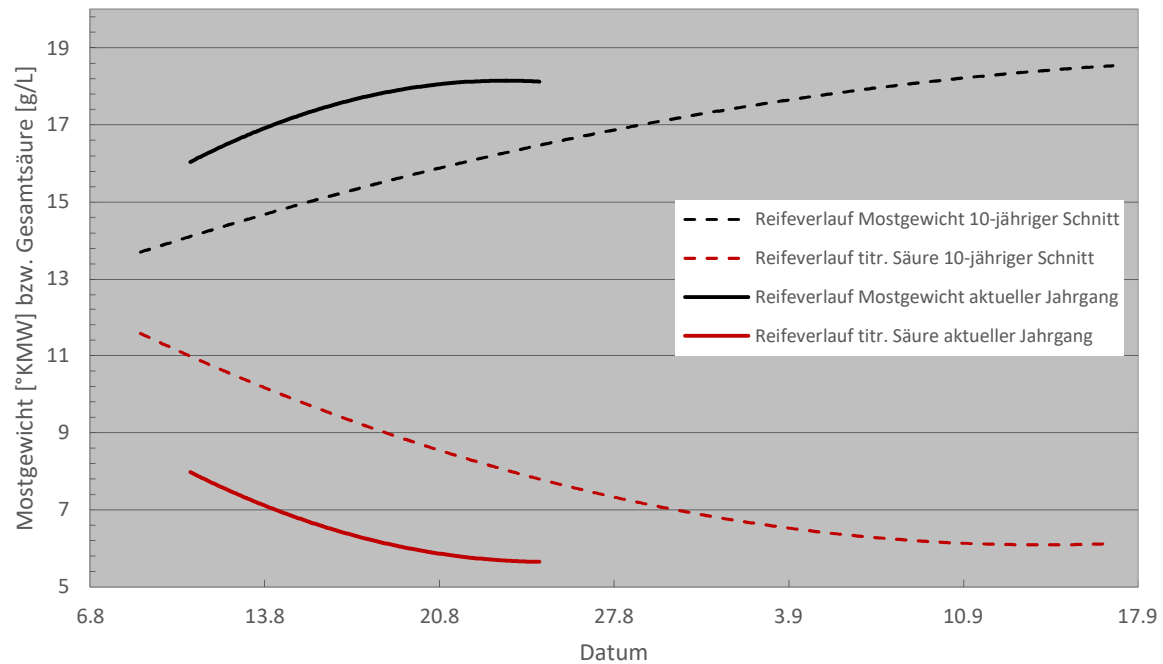


Chardonnay Salurn Stiermoos

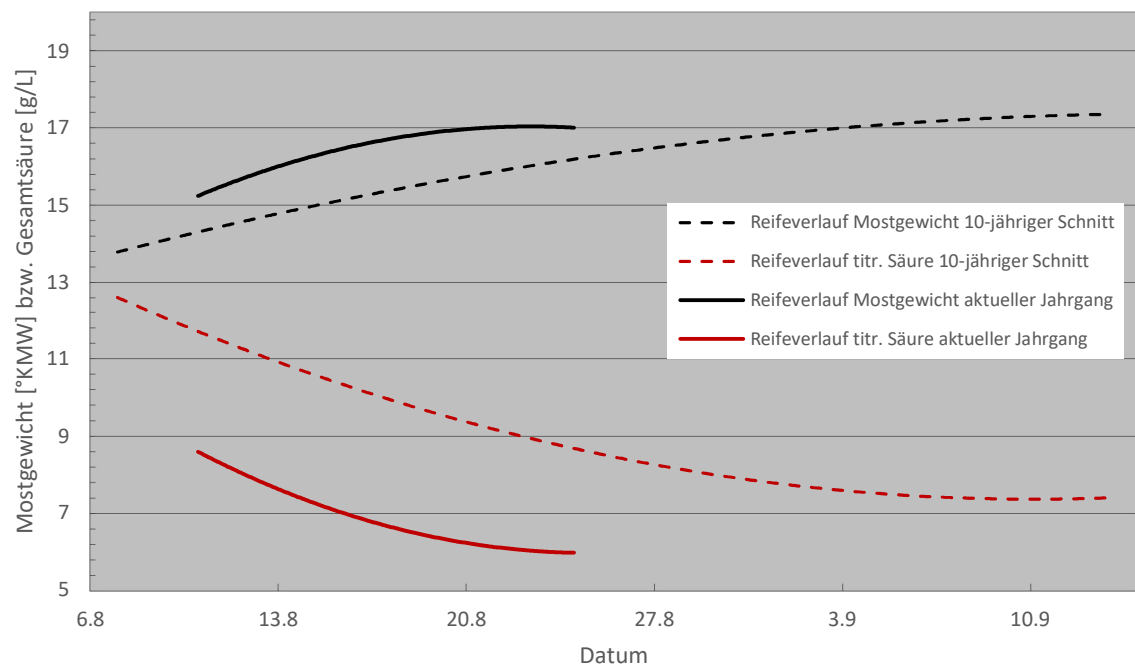




Ruländer Kurtinig Castelfeder

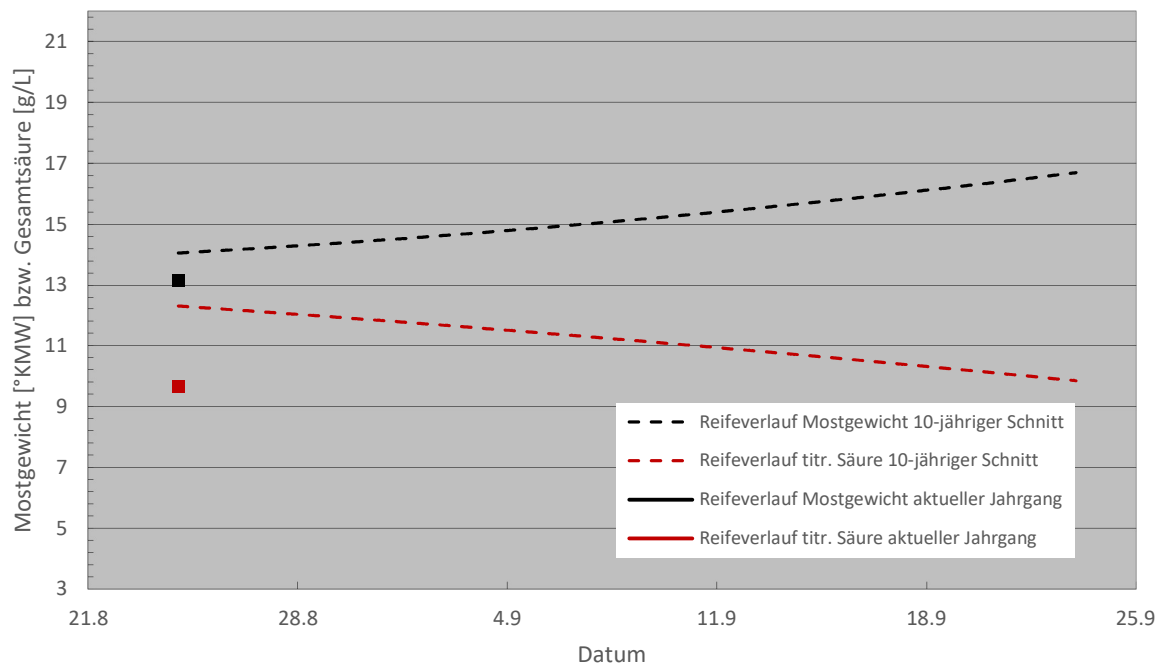


Ruländer Salurn Pfatten

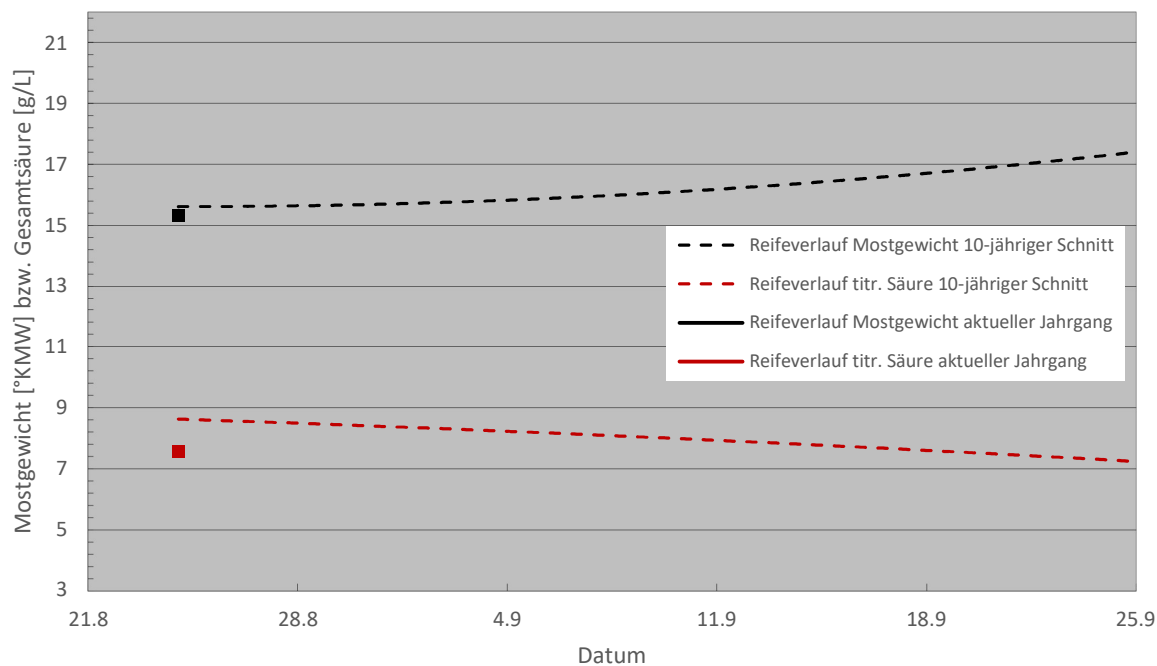




Sylvaner Neustift C

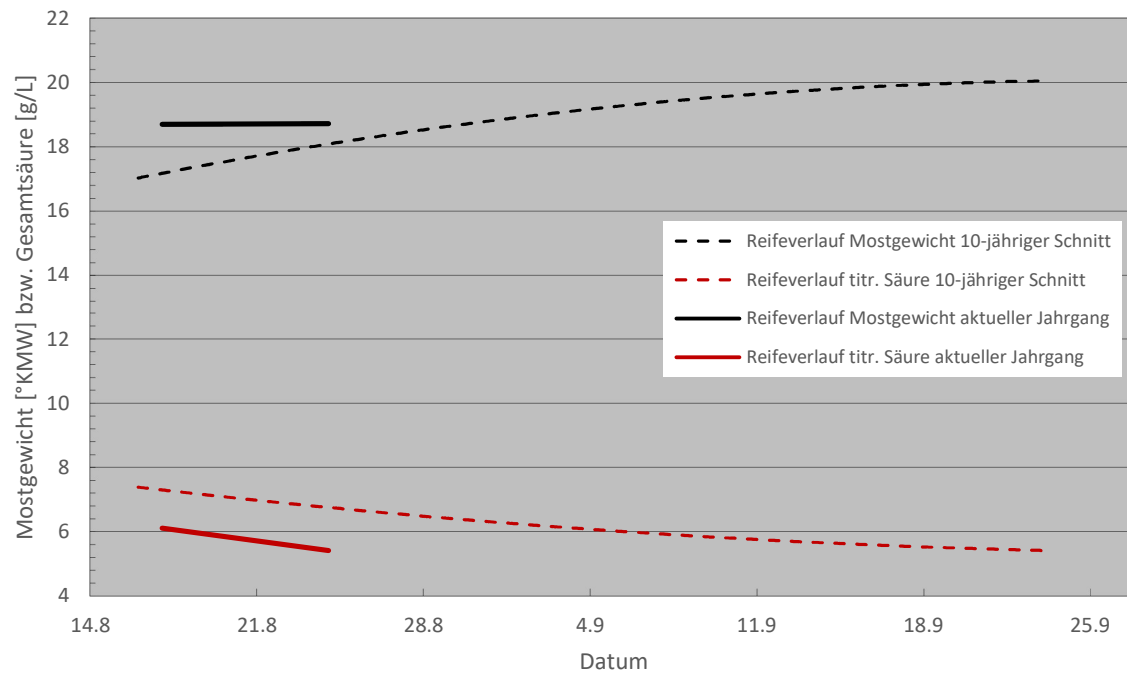


Müller Thurgau Villanders

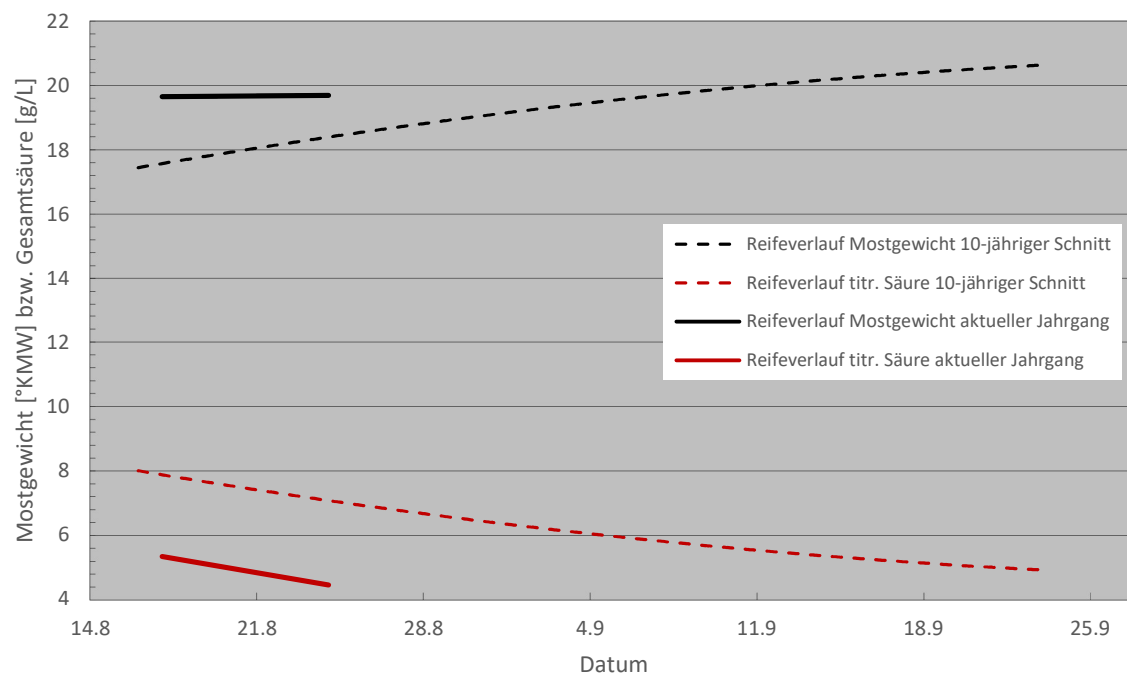




Gewürztraminer Tramin Rungg

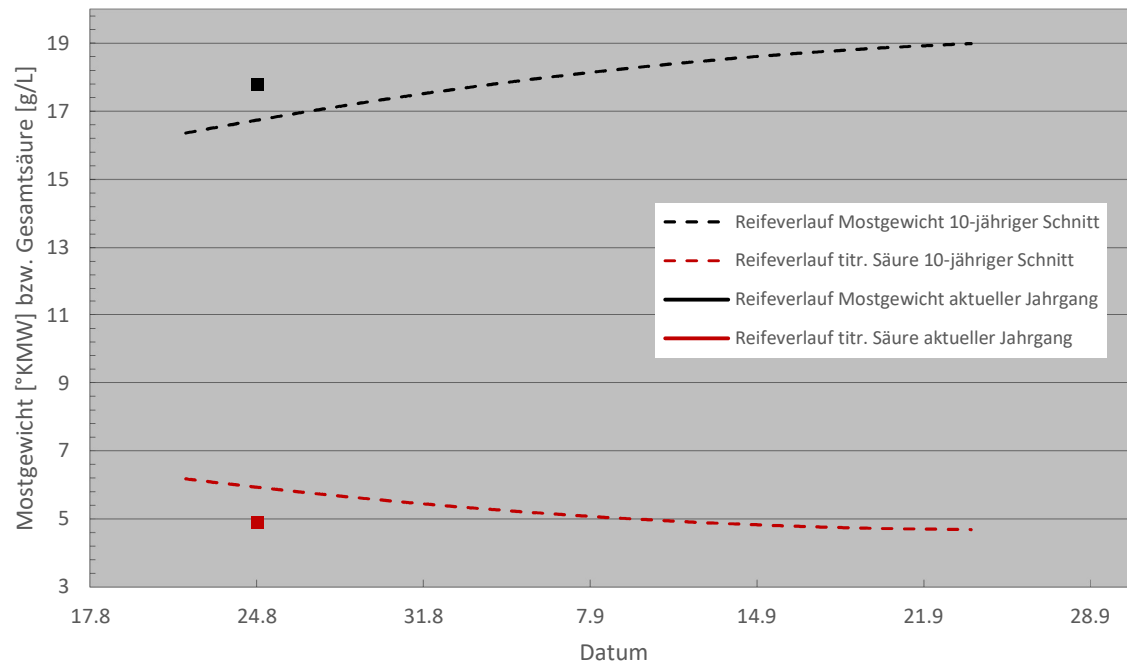


Gewürztraminer Tramin Söll

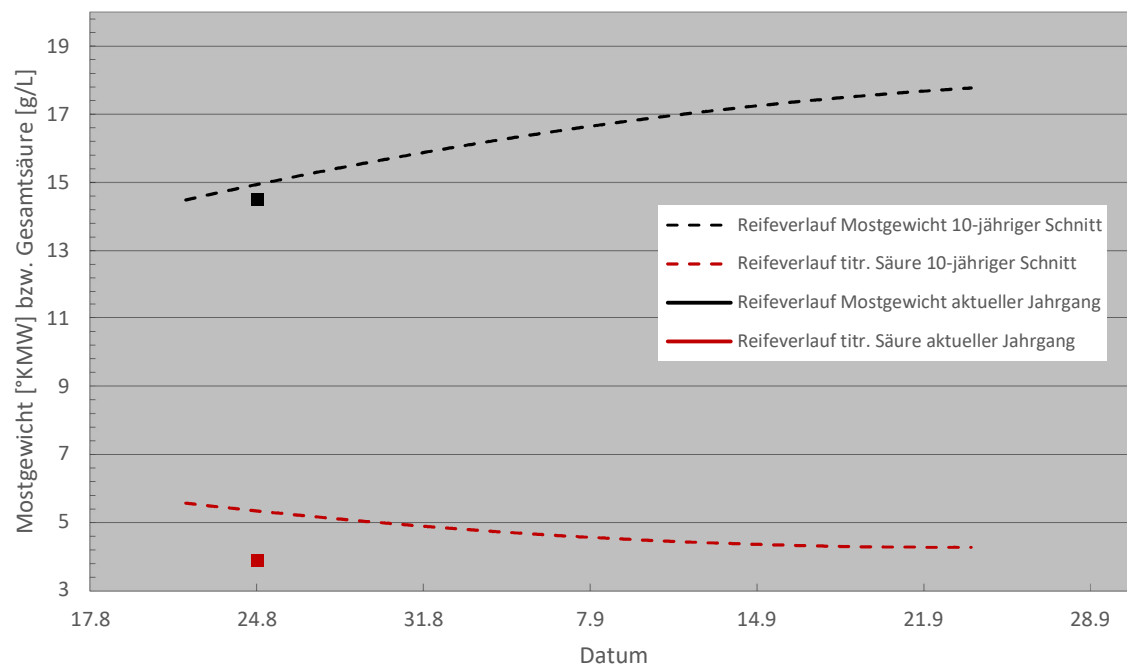




Vernatsch Bozen Magdalena

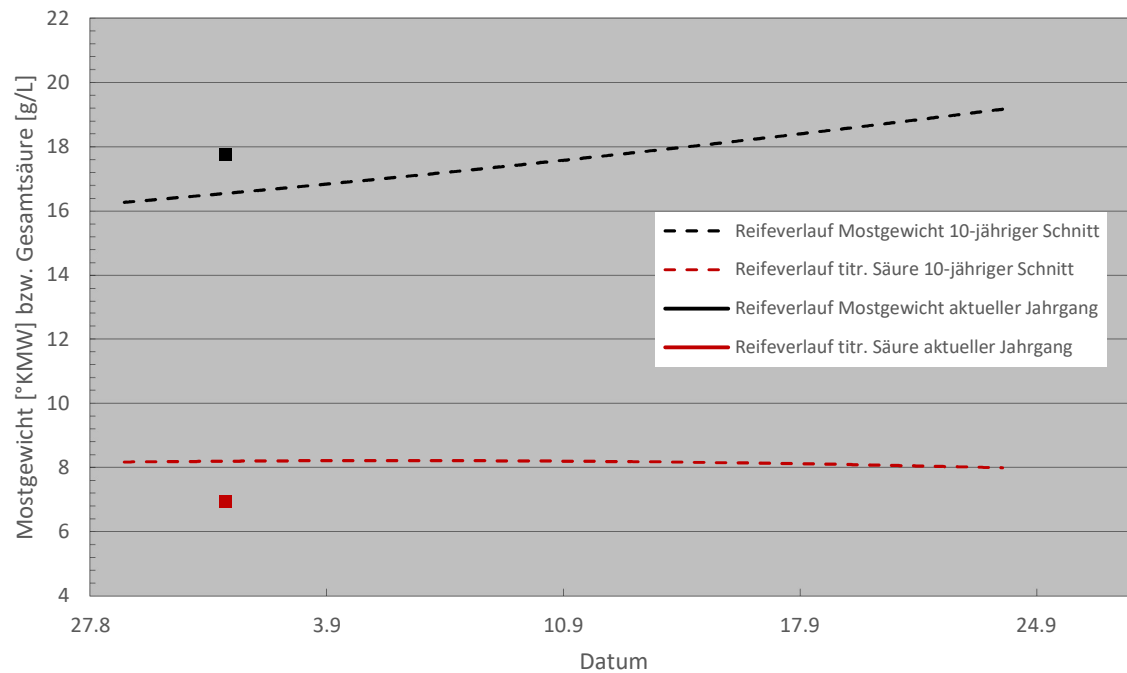


Vernatsch Kaltern Seegüter

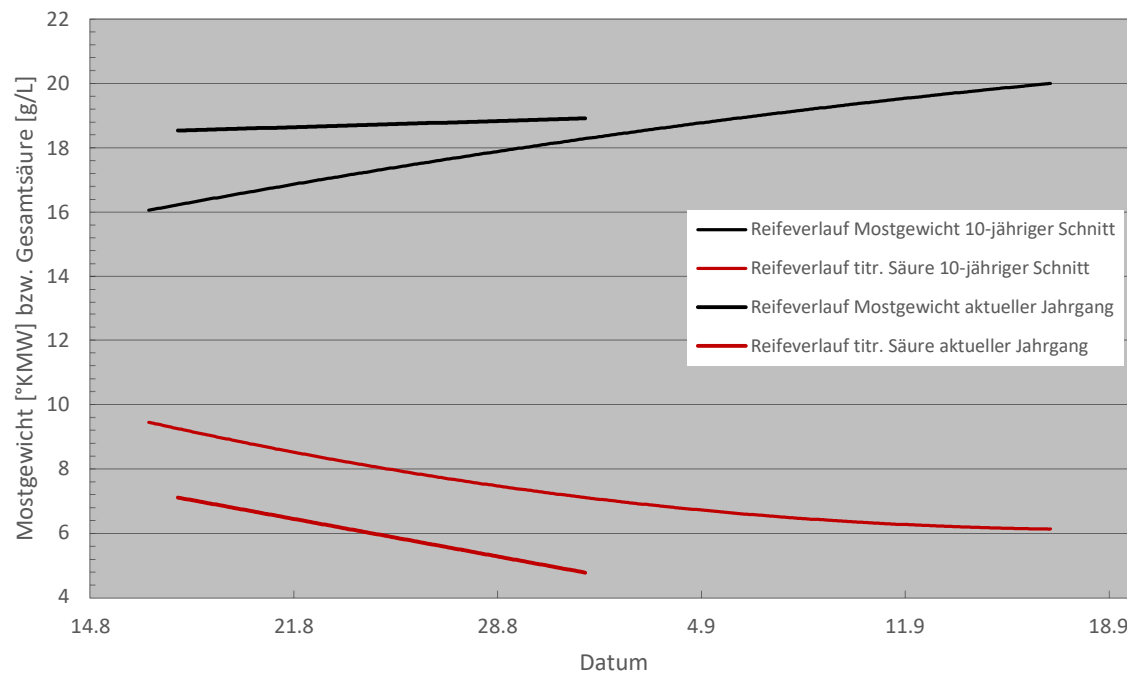




Blauburgunder Kastelbell Fleck

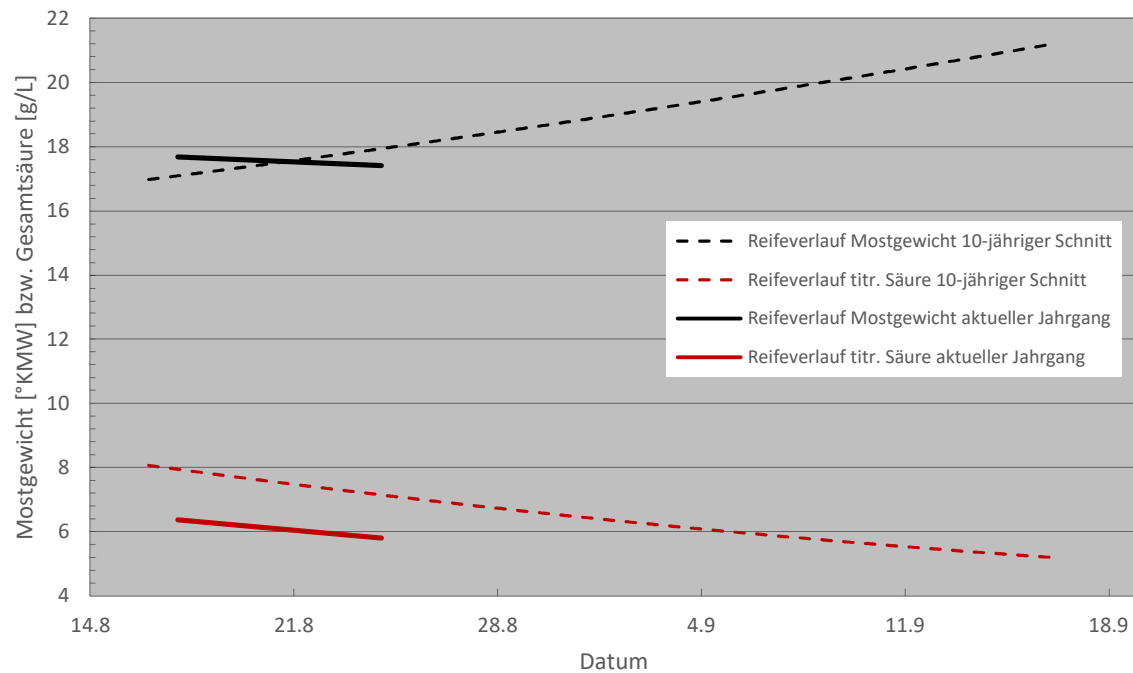


Blauburgunder Montan Gehof

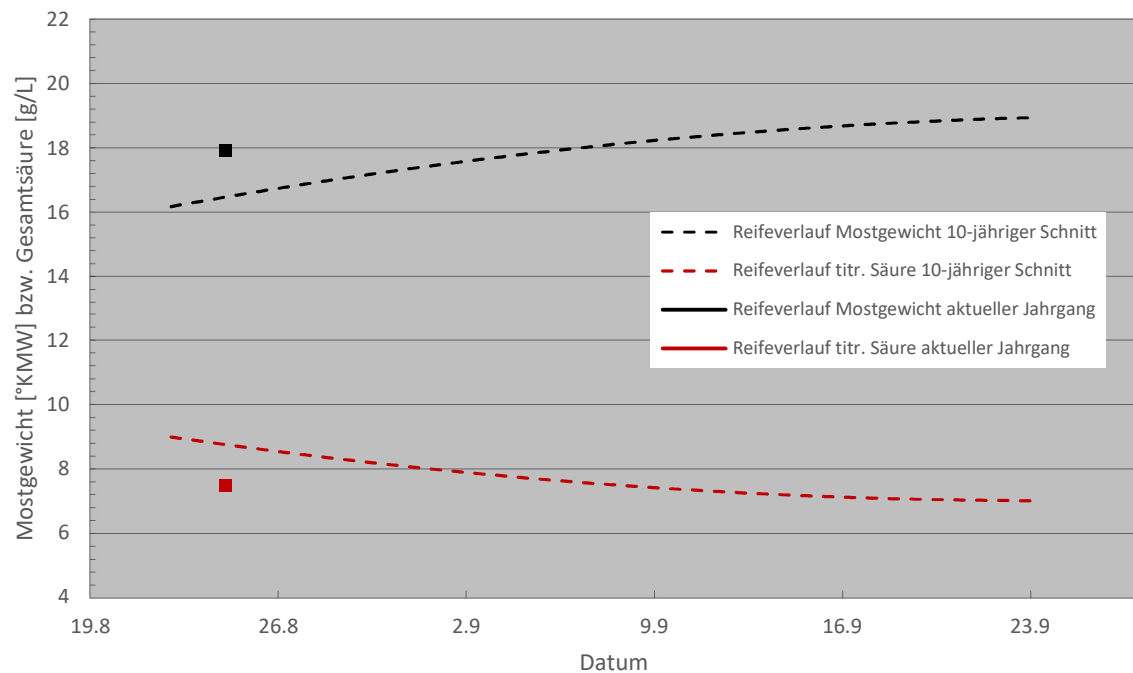




Blauburgunder Neumarkt Mazzon

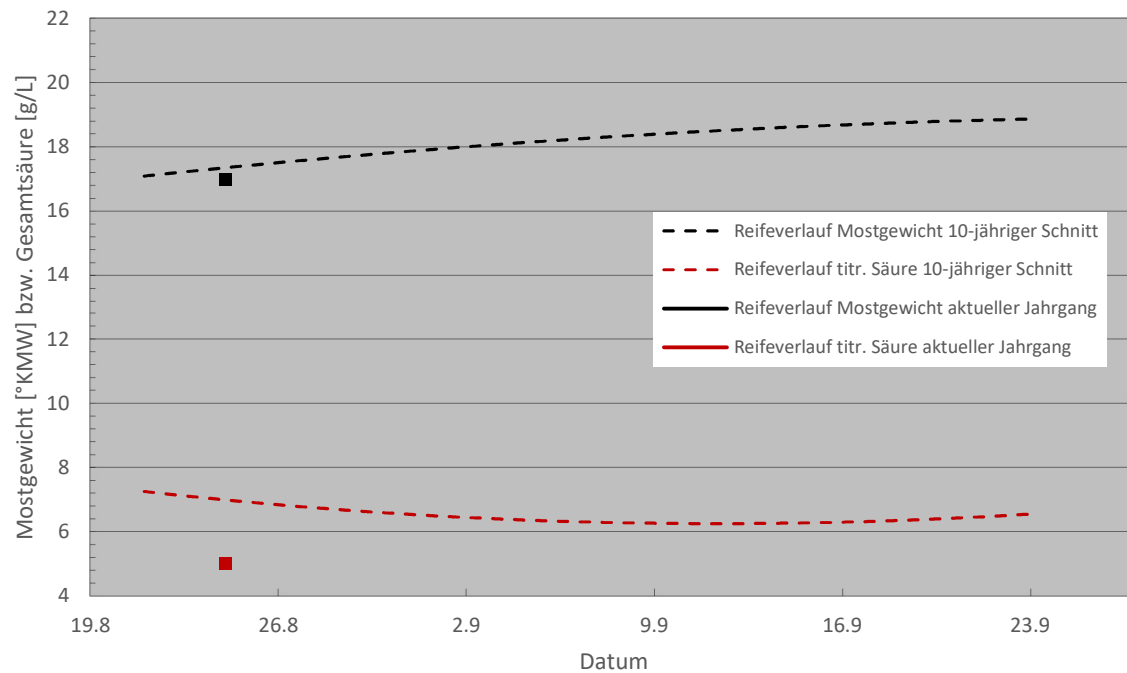


Lagrein Auer Furggl

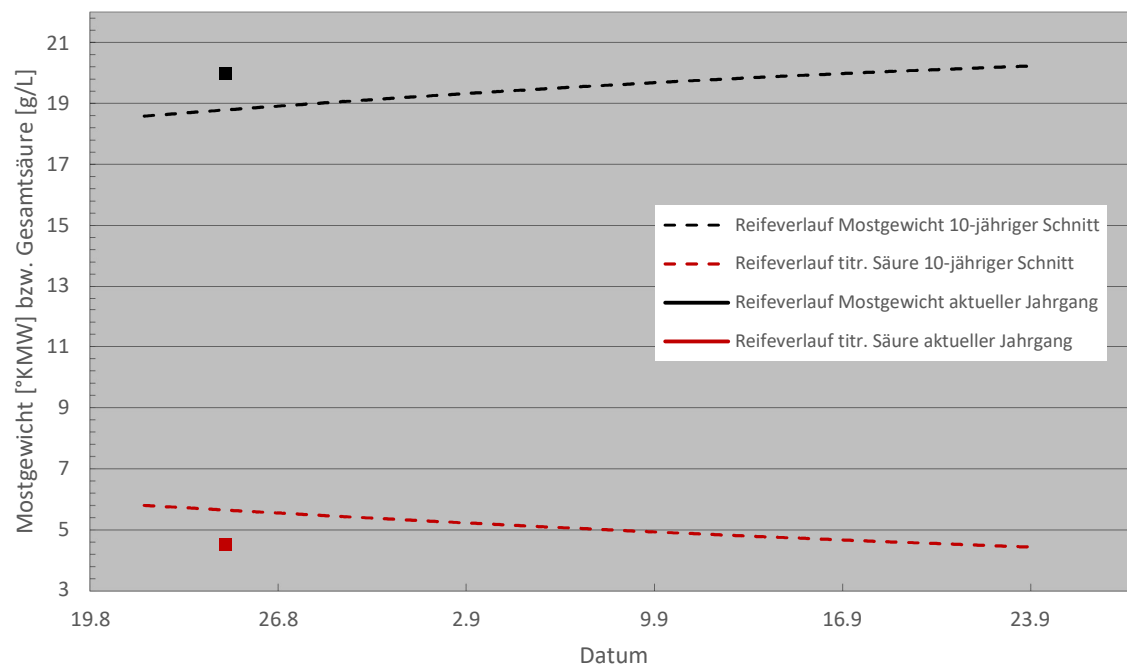




Lagrein Bozen Hagenbacherhof



Merlot Kurtatsch Brenntal





Merlot Meran Obermais

