



AUGUSTINER CHORHERRENSTIFT NEUSTIFT · ABBAZIA DI NOVACELLA

SÜDTIROL EISACKTALER PINOT GRIGIO (RULÄNDER)

Pale straw yellow in colour with an attractive aroma of citrus fruits, peach and honeydew melon; medium rich, fruity and direct on the palate with orchard fruit flavours and tangy acidity on the finish.

WINE PROFILE



Winegrowing municipalities	Bressanone, Varna, Naz- Sciaves
Elevation above sea level	1969-2461 feet (600-750 m)
Soils	Gravelly morainal deposits
Aspect	south- southwest
Gradient	25-40 %
Grape variety	Ruländer
Training method	Guyot
Vines/ha	6000 - 7000
Average production per hectare	50 hl
Harvest period	October
Vinification	2/3 of wine fermented and stored in stainless steel tanks; 1/3 fermented in 30 hl oak casks
Fermentation temperature	approx. 20° C
Yeasts used	natural
Maturation period	6 months
Bottle type	Rhine (Hock) 0.75 l

Analytical data for the 2010

Alcohol	13,4 %
Acidity	6,2 g/l
Sugar-free extract	23,0 g/l
Residual Sugar	3,0 g/l



Pinot Grigio - Ruländer

Food choices:

Sip as an aperitif or enjoy with fennel and orange salad, grilled sea bass, pasta, marinated squid salad and a variety of poultry dishes.