



AUGUSTINER CHORHERRENSTIFT NEUSTIFT · ABBAZIA DI NOVACELLA

## ALTO ADIGE SCHIAVA

Bright pale ruby, fruity on the nose, with aromas reminiscent of summer fruits and cherry; succulent, gentle and fruity on the palate with soft, unobtrusive tannins and mild supple acidity.

### WINE PROFILE



Winegrowing municipalities	Bolzano, districts of Quirein
Elevation above sea level	1148-1378 feet (350–420 m)
Soils	Gravelly morainal deposits
Aspect	south, south-east, south-west
Gradient	10 %
Grape variety	Vernatsch
Training method	Guyot
Vines/ha	5000
Yield per ha	75 hl
Harvest period	early October
Fermentation containers	in stainless steel tanks
Fermentation temperature	approx. 25° C
Yeasts used	natural and selected yeasts
Maturation period	6 months in stainless steel tanks

### Analytical data for the 2016

Alcohol	12,6 %
Acidity	4,7 g/l
Sugar-free extract	23,0 g/l
Residual Sugar	2,0 g/l



Vernatsch

### Food choices:

A versatile food wine, perfect for Tyrolean platters of cold cuts and cheeses, pizza, pasta with meat sauces, poultry – even meaty fish