



AUGUSTINER CHORHERRENSTIFT NEUSTIFT · ABBAZIA DI NOVACELLA

SÜDTIROL EISACKTALER SYLVANER

An elegant, full-bodied white wine, greenish yellow in colour; fresh fruit on the nose with a rich concentrated palate of honey and ripe apple, and hints of tropical fruit cut by refreshing 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	Sylvaner
Training method	Guyot
Vines/ha	6000 – 7000
Average production per hectare	60 hl
Harvest period	October
Vinification	Fermentation and maturation in stainless steel tanks. A small part is 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	13,1 %
Acidity	6,0 g/l
Sugar-free extract	23,5 g/l
Residual Sugar	3,5 g/l



Sylvaner

Food choices:

A very versatile food wine, it goes well with platters of cold cuts, soups, light first courses, asparagus, pasta and rice dishes, fish, poultry and white meats.