



AUGUSTINER CHORHERRENSTIFT NEUSTIFT · ABBAZIA DI NOVACELLA

## SÜDTIROL EISACKTALER KERNER

An aromatic white wine which has become a speciality of the Eisack Valley: pale straw yellow with green reflexes, apple and peach fruit on the nose with a hint of mango, ripe and full on the palate, its opulence cut by crisp acidity.

### 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                  | Kerner                            |
| Training method                | Guyot                             |
| Vines/ha                       | 6000 - 7000                       |
| Average production per hectare | 65 hl                             |
| Harvest period                 | October                           |
| Vinification                   | in stainless steel tanks          |
| Fermentation temperature       | ca. 20 °C                         |
| Yeasts used                    | natural                           |
| Maturation period              | 6 months in stainless steel tanks |
| Bottle type                    | Rhine (Hock) 0.75 l               |

### Analytical data for the 2010

|                    |          |
|--------------------|----------|
| Alcohol            | 13,9 %   |
| Acidity            | 6,5 g/l  |
| Sugar-free extract | 23,5 g/l |
| Residual Sugar     | 5,0 g/l  |



Kerner

### Food choices:

Excellent with cold summer pasta salads, it has the weight to hold up to pork, veal, roast chicken or swordfish.