



AUGUSTINER CHORHERRENSTIFT NEUSTIFT · ABBAZIA DI NOVACELLA

SÜDTIROL EDELVERNATSCH MARKLHOF

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-ovest
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
Maturation period	6 months in stainless steel tanks

Analytical data for the 2010

Alcohol	12,8 %
Acidity	4,5 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