



AUGUSTINER CHORHERRENSTIFT NEUSTIFT · ABBAZIA DI NOVACELLA

ZWEIGELT 2009

Deep ruby in colour, this wine seduces with its rich and elegant red fruit fragrance combined nuances of dried flowers, all underpinned by excellent structure and backbone.

WINE PROFILE



Winegrowing municipalities	Appiano
Elevation above sea level	1378 feet (420 m)
Soils	Gravelly morainal deposits
Aspect	southwest
Gradient	3% ca.
Grape variety	Zweigelt
Training method	Guyot
Vines/ha	6000
Yield per ha	70 hl
Harvest period	end of September
Fermentation containers	Fermentation takes place in stainless steel punch-down tanks and lasts approx. 15 days. This is followed by malolactic fermentation and maturation in 60 hl oak casks for approx. 6 months.
Fermentation temperature	approx. 28 °C
Yeasts used	natural
Maturation period	8 months

Analytical data for the 2009

Alcohol	12,8 %
Acidity	5,2 g/l
Sugar-free extract	27,0 g/l
Residual Sugar	1,5 g/l



Zweigelt

Food choices:

Savour with starters, stews and veal, beef or game, creamy and blue cheeses, or serve slightly chilled with a plate of cold roasted meats or a ploughman's platter.