

ALTO ADIGE VALLE ISARCO GEWÜRZTRAMINER DOC PRAEPOSITUS

Light golden-yellow in color. Intense and elegant scent of oranges, rose petals, lychees, ginger, and coriander. Juicy and spicy, yet at the same time refreshing, mineral-rich, and stimulating.



Cultivation zone:	Bressanone valley basin
Elevation:	600 - 650 m
Soil type:	Permeable moraine deposits composed of mica schist, para gneiss and quartzite
Aspect:	South, south-west
Grape variety:	Gewürztraminer
Training method:	Guyot
Vines per hectare:	6.000
Average vine age:	20 - 25 anni
Yield per hectare:	50 hl
Vinification:	Fermentation and ageing in stainless steel tanks
Fermentation temp.:	17° C
Maturation period:	6 years
Bottle ageing:	1 years
Serving temperature:	10° - 12° C
Ageing potential:	6 years

Analytical data for the 2018

Alcohol:	15,00% vol
Acidity:	4,80 g/l
Sugar-free extract:	24,50 g/l
Residual sugar:	5,00 g/l



ABBAZIA DI NOVACELLA
STIFTSKELLEREI NEUSTIFT