

ALTO ADIGE VALLE ISARCO GRÜNER VELTLINER DOC PRAEPOSITUS

Medium golden-yellow in color. Ripe apples, quince, honey, and caraway. Powerful and hearty on the palate, with juicy fruit and intense spice that is reminiscent of anise and pepper.



Cultivation zone:	Bressanone valley basin
Elevation:	650 - 700 m
Soil type:	Permeable moraine deposits composed of mica schist, para gneiss and quartzite
Aspect:	South, South-west
Grape variety:	Grüner Veltliner
Training method:	Guyot
Vines per hectare:	6000
Average vine age:	10 - 15 anni
Yield per hectare:	60 hl
Vinification:	2/3 of the must ferments and ages in stainless steel tanks 1/3 in 30 hl oak casks
Fermentation temp.:	17° C
Maturation period:	12 months
Bottle ageing:	6 months
Serving temp.:	10° - 12° C
Ageing potential:	12 years

Analytical data for the 2018

Alcohol:	14,00% vol
Acidity:	6,10 g/l
Sugar-free extract:	23,50 g/l
Residual sugar:	2,00 g/l



KLOSTER NEUSTIFT
ABBZIA DI NOVACELLA