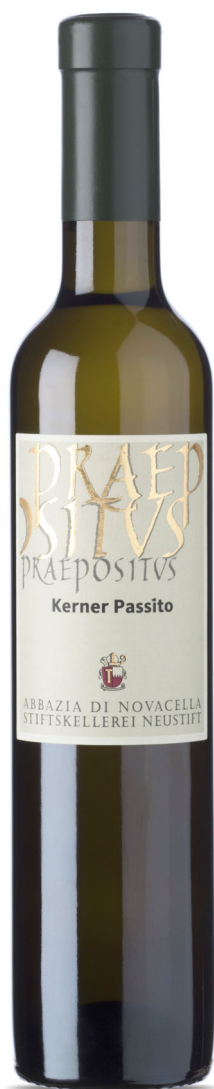


## ALTO ADIGE VALLE ISARCO KERNER PASSITO DOC PRAEPOSITUS

Luminescent, sparkling golden-yellow. Intense scent of acacia honey, preserved apricots, pear compote, and pineapple. Very sweet and concentrated, with elegant structure.



Cultivation zone:	Novacella
Elevation:	650 m
Soil type:	Permeable moraine deposits composed of mica schist, para gneiss and quartzite
Aspect:	South-west
Grape variety:	Kerner
Training method:	Guyot
Vines per hectare:	5000
Average vine age:	20 anni
Yield per hectare:	15 hl
Vinification:	Fermentation in stainless steel for 2-3 months, ageing in stainless steel
Fermentation temp.:	ca. 20 °C
Maturation period:	12 months
Bottle ageing:	2 months
Serving temp.:	10° - 12° C
Ageing potential:	12 years

### Analytical data for the 2018

Alcohol:	10,00% vol
Acidity:	6,50 g/l
Residual sugar:	180,00 g/l



KLOSTER NEUSTIFT  
ABBZIA DI NOVACELLA