

## ALTO ADIGE VALLE ISARCO KERNER DOC PRAEPOSITUS

Light golden yellow with clearly green reflections. Ripe peaches, dried apricots, orange peel, ginger, and elder blossoms. Juicy and powerful, with soft fruit sweetness in the finish.



Cultivation zone:	Novacella and Rasa
Elevation:	650 - 750 m
Soil type:	Permeable moraine deposits composed of mica schist, para gneiss and quartzite
Aspect:	South, south-west
Grape variety:	Kerner
Training method:	Guyot
Vines per hectare:	6000
Average vine age:	15 - 20 anni
Yield per hectare:	60 hl
Vinification:	Fermentation and ageing in stainless steel tanks
Fermentation temp.:	17° C
Maturation period:	10 months
Bottle ageing:	2 months
Serving temp.:	10° - 12° C
Ageing potential:	10 years

### Analytical data for the 2019

Alcohol:	14,00% vol
Acidity:	6,80 g/l
Sugar-free extract:	22,40 g/l
Residual sugar:	3,00 g/l



**KLOSTER NEUSTIFT  
ABBZIA DI NOVACELLA**