

ALTO ADIGE LAGREIN RISERVA DOC PRAEPOSITUS

Dark purplish-red, nearly black in the core with clear violet reflections. Intense heart cherries, berries, and chocolate on the nose. Juicy, striking, with fine fruity sweetness and powerful tannins and acidity structure.



Cultivation zone:	Gries (Bolzano)
Elevation:	260 m
Soil type:	Sandy-loamy quarz-porphry soil
Aspect:	Flat
Grape variety:	Lagrein
Training method:	Pergola
Vines per hectare:	3000
Average vine age:	30 - 40 anni
Yield per hectare:	55 hl
Vinification:	Fermentation on the skins in stainless steel tanks with skins pushed down at regular intervals for 15 days. Malolactic fermentation and maturation for 24 months in French barriques and tonneaux (1/3 new)
Fermentation temp.:	max. 28° C
Maturation period:	24 months
Bottle ageing:	12 months
Serving temp.:	16° - 18° C
Ageing potential:	24 years

Analytical data for the 2017

Alcohol:	13,50% vol
Acidity:	5,30 g/l
Sugar-free extract:	35,60 g/l
Residual sugar:	2,00 g/l



KLOSTER NEUSTIFT
ABBZIA DI NOVACELLA