

ALTO ADIGE MOSCATO ROSA DOC PRAEPOSITUS

Sparkling garnet red with brick-red reflections. Scented roses, preserved figs, Saturn peaches, dark berries, bitter chocolate, and coffee. Refreshing berries, fine sweetness, stimulating spices.



Cultivation zone:	Cornaiano (Appiano)
Elevation:	350 m
Soil type:	Permeable moraine deposits on a porphyritic bedrock
Aspect:	South
Grape variety:	Moscato Rosa
Training method:	Guyot
Vines per hectare:	5.000
Average vine age:	10 anni
Yield per hectare:	15 hl
Vinification:	Fermentation on the skins in stainless steel tanks for 5 days, followed by pressing and continuation of the fermentation in stainless steel tanks until the desired gradation is achieved. Ageing in stainless steel
Fermentation temp.:	17° C
Maturation period:	9 years
Bottle ageing:	6 years
Serving temperature:	10° - 12° C
Ageing potential:	9 years

Analytical data for the 2017

Alcohol:	13,00% vol
Acidity:	5,30 g/l
Residual sugar:	80,00 g/l



ABBAZIA DI NOVACELLA
STIFTSKELLEREI NEUSTIFT