

## OMNES DIES VIGETI DELLE DOLOMITI IGT

A typical summer wine: light, fresh, and fruity. Greenish – yellow in color. Peaches, nutmeg, and citrus on the nose. Very refreshing and juicy on the palate.



Cultivation zone:	Bressanone valley basin
Elevation:	700 - 900 m
Soil type:	Permeable moraine deposits composed of mica schist, para gneiss and quartzite
Aspect:	South, south-east, south-west
Grape variety:	Cuvée
Training method:	Guyot
Vines per hectare:	6.000 – 7.000
Yield per hectare:	80 hl
Vinification:	Fermentation and ageing in stainless steel tanks
Fermentation temp.:	17° - 19° C
Maturation period:	6 years
Serving temperature:	8° - 9° C
Ageing potential:	6 years

### Analytical data for the 2018

Alcohol:	12,00% vol
Acidity:	6,00 g/l
Sugar-free extract:	19,80 g/l
Residual sugar:	3,00 g/l



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