

ALTO ADIGE VALLE ISARCO PINOT GRIGIO DOC

A full-bodied, elegant white wine. Yellowish-green to straw yellow in color. A soft scent of honey, pears, and bananas. Powerful and nutty



Cultivation zone:	Bressanone valley basin
Elevation:	600 - 700 m
Soil type:	Permeable moraine deposits composed of mica schist, para gneiss and quartzite
Aspect:	South, south-east, south-west
Grape variety:	Pinot Grigio
Training method:	Guyot
Vines per hectare:	6.000 – 7.000
Yield per hectare:	70 hl
Vinification:	3/4 of the must ferments and ages in stainless steel tanks, 1/4 in 30 hl oak casks
Fermentation temp.:	17° - 19° C
Maturation period:	6 years
Serving temperature:	8° - 10° C
Ageing potential:	6 years

Analytical data for the 2018

Alcohol:	13,50% vol
Acidity:	6,00 g/l
Sugar-free extract:	23,00 g/l
Residual sugar:	2,00 g/l



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STIFTSKELLEREI NEUSTIFT