

## ALTO ADIGE PINOT NERO RISERVA DOC PRAEPOSITUS

Ruby-red with clear lighter hues at the rim. Notes of sour cherries and wild raspberries. Scent of forest floor, cinnamon and cloves. Elegant and seductive with alluring acidity and a velvety structure.



Cultivation zone:	Cornaiano (Appiano)
Elevation:	380 m
Soil type:	Permeable moraine deposits on a porphyritic bedrock
Aspect:	Nord
Grape variety:	Pinot Nero
Training method:	Guyot
Vines per hectare:	5.000
Average vine age:	20 - 25 anni
Yield per hectare:	45 hl
Vinification:	Fermentation on the skins in stainless steel tanks with skins pushed down at regular intervals for 15 days; 10% whole cluster. Malolactic fermentation and maturation for 24 months in French barriques and tonneaux (1/3 new)
Fermentation temp.:	max. 28° C
Maturation period:	24 years
Bottle ageing:	12 years
Serving temperature:	14° - 16° C
Ageing potential:	24 years

### Analytical data for the 2016

Alcohol:	14,00% vol
Acidity:	5,60 g/l
Sugar-free extract:	32,00 g/l
Residual sugar:	1,00 g/l



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STIFTSKELLEREI NEUSTIFT