

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 a 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 months
Bottle ageing:	14 months
Serving temp.:	10° - 12° C
Ageing potential:	9 years

Analytical data for the 2019

Alcohol:	13,00% vol
Acidity:	5,80 g/l
Residual sugar:	103,00 g/l

Vintage report 2019:

The capricious weather conditions left its mark in the vineyards, so the diligent work of our winegrowers was even more important. The frost night in May and the hailstorm in August put the vegetation in the vineyard to a hard test.

Nevertheless, thanks to the wonderful autumn weather with warm days and cold nights the harvest went very well. „2019 is a vintage that reflects our terroir. The wines present themselves very fruity and typical of their variety, with fresh and pleasant acidity.“ – summarizes our winemaker Celestino Lucin. All in all, 2019 presents itself as an exceptional vintage with lower quantity but convincing levels of quality.



**KLOSTER NEUSTIFT
ABBZIA DI NOVACELLA**