

ALTO ADIGE VALLE ISARCO RIESLING DOC PRAEPOSITUS

Sparkling golden-yellow. Powerful; Oranges, peaches, dried apricots, candied pineapple and honey. Fruity, juicy, with a fine melting quality and a soft sweetness.



Cultivation zone:	Bressanone valley basin
Elevation:	650 - 750 m
Soil type:	Permeable moraine deposits composed of mica schist, para gneiss and quartzite
Aspect:	South, south-west
Grape variety:	Riesling renano
Training method:	Guyot
Vines per hectare:	6000
Average vine age:	10 - 15 anni
Yield per hectare:	55 hl
Vinification:	Fermentation and ageing in stainless steel tanks
Fermentation temp.:	17° C
Maturation period:	12 months
Bottle ageing:	6 months
Serving temp.:	10° - 12° C
Ageing potential:	12 years

Analytical data for the 2019

Alcohol:	13,00% vol
Acidity:	7,20 g/l
Sugar-free extract:	26,30 g/l
Residual sugar:	5,50 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.



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