

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 2018

Alcohol:	13,50% vol
Acidity:	7,10 g/l
Sugar-free extract:	23,50 g/l
Residual sugar:	4,00 g/l



**KLOSTER NEUSTIFT
ABBZIA DI NOVACELLA**