

ALTO ADIGE VALLE ISARCO SAUVIGNON DOC PRAEPOSITUS

Light golden yellow with green reflections. A great deal of mineral-richness in connection with aromas of green bell pepper, stinging nettles, grapefruit and currants. Powerful, stimulating, spicy, with a savory finish.



Cultivation zone:	Bressanone valley basin and Cornaiano (Appiano)
Elevation:	350 - 420 m 650 - 750 m
Soil type:	Permeable moraine deposits composed of mica schist, paragneiss and quartzite
Aspect:	South, south-west
Grape variety:	Sauvignon Blanc
Training method:	Guyot
Vines per hectare:	6.000
Average vine age:	10 - 20 anni
Yield per hectare:	60 hl
Vinification:	Fermentation and ageing in stainless steel tanks
Fermentation temp.:	17° C
Maturation period:	6 years
Bottle ageing:	1 years
Serving temperature:	10° - 12° C
Ageing potential:	6 years

Analytical data for the 2018

Alcohol:	13,50% vol
Acidity:	6,30 g/l
Sugar-free extract:	23,50 g/l
Residual sugar:	2,50 g/l



ABBAZIA DI NOVACELLA
STIFTSKELLEREI NEUSTIFT