

## ALTO ADIGE 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, para gneiss and quartzite
Aspect:	South, south-west
Grape variety:	Sauvignon Blanc
Training method:	Guyot
Vines per hectare:	6000
Average vine age:	10 - 20 anni
Yield per hectare:	60 hl
Vinification:	2/3 of the must ferments and ages in stainless steel tanks 1/3 in 30 hl oak casks
Fermentation temp.:	17° C
Maturation period:	10 months
Bottle ageing:	2 months
Serving temp.:	10° - 12° C
Ageing potential:	10 years

### Analytical data for the 2019

Alcohol:	13,50% vol
Acidity:	6,50 g/l
Sugar-free extract:	23,40 g/l
Residual sugar:	2,60 g/l



**KLOSTER NEUSTIFT  
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