

ALTO ADIGE VALLE ISARCO SYLVANER DOC PRAEPOSITUS

Light, sparkling golden yellow with clearly green reflections. Ripe pears, apricots, elder blossoms, and coriander. Juicy with stimulating mineral-richness and spices. Long lasting, with an elegant finish.



Cultivation zone:	Bressanone valley basin
Elevation:	650 - 750 m
Soil type:	Permeable moraine deposits composed of mica schist, paragneiss and quartzite
Aspect:	South, south-west
Grape variety:	Sylvaner
Training method:	Guyot
Vines per hectare:	6.000
Average vine age:	15 - 20 anni
Yield per hectare:	55 hl
Vinification:	2/3 of the must ferments and ages in stainless steel tanks, little less than 1/3 in 30 hl acacia casks. A small part (ca. 5%) ferments and ages in French barriques
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:	14,00% vol
Acidity:	6,30 g/l
Sugar-free extract:	24,00 g/l
Residual sugar:	2,00 g/l



ABBAZIA DI NOVACELLA
STIFTSKELLEREI NEUSTIFT