

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, para gneiss and quartzite
Aspect:	South, south-west
Grape variety:	Sylvaner
Training method:	Guyot
Vines per hectare:	6000
Average vine age:	15 - 20 anni
Yield per hectare:	55 hl
Vinification:	60% of the must ferments and ages in stainless steel tanks, 30% in 30 hl acacia casks. The remaining 10% ferments and ages in French barriques
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:	6,30 g/l
Sugar-free extract:	24,90 g/l
Residual sugar:	2,50 g/l



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