



AUGUSTINER CHORHERRENSTIFT NEUSTIFT - ABBAZIA DI NOVACELLA

ALTO ADIGE LAGREIN RISERVA PRAEPOSITUS 2014



Winegrowing municipalities	Bolzano, districts of Quirein
Elevation above sea level	853 feet (260 m)
Soils	A mixture of sand, clay and eroded quartzite porphyry valley floor
Aspect	-
Gradient	-
Grape variety	Lagrein
Training method	Pergel
Vines/ha:	2.500/3.000
Yield per ha	50 hl
Harvest period	Early October
Fermentation containers	In stainless steel with skins pushed down at regular intervals for 20 days. Malolactic fermentation and maturation for approx. 18 months in French barriques
Fermentation temperature	approx. 28 °C
Yeasts used	natural and selected yeasts
Date of bottling	Spring 2017
Bottle-ageing before release	9 months
Bottle type	Bordeaux 0,75 l

Analytical data for the 2014

Alcohol	13,7 %
Acidity	5,1 g/l
Sugar-free extract	28,5 g/l
Residual Sugar	1,5 g/l