

ALTO ADIGE VALLE ISARCO KERNER DOC PRAEPOSITUS

Light golden yellow with clearly green reflections. Ripe peaches, dried apricots, orange peel, ginger, and elder blossoms. Juicy and powerful, with soft fruit sweetness in the finish.



Cultivation zone:	Novacella and Rasa
Elevation:	650 - 750 m
Soil type:	Permeable moraine deposits composed of mica schist, para gneiss and quartzite
Aspect:	South, south-west
Grape variety:	Kerner
Training method:	Guyot
Vines per hectare:	6.000
Average vine age:	15 - 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:	14,50% vol
Acidity:	6,50 g/l
Sugar-free extract:	24,50 g/l
Residual sugar:	4,00 g/l



ABBAZIA DI NOVACELLA
STIFTSKELLEREI NEUSTIFT