

## ALTO ADIGE VALLE ISARCO MÜLLER THURGAU DOC PRAEPOSITUS

Medium straw yellow with green reflections. Aromas of apples, white melon, citrus fruits and herbs. Fresh and spicy with a stimulating acidity and a long finish.



Cultivation zone:	Elvas
Elevation:	750 m
Soil type:	Permeable moraine deposits composed of mica schist, para gneiss and quartzite
Aspect:	South-west
Grape variety:	Müller Thurgau
Training method:	Guyot
Vines per hectare:	6.000
Average vine age:	15 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:	13,00% vol
Acidity:	6,60 g/l
Sugar-free extract:	22,50 g/l
Residual sugar:	1,50 g/l



ABBAZIA DI NOVACELLA  
STIFTSKELLEREI NEUSTIFT