

ALTO ADIGE VALLE ISARCO PINOT GRIGIO DOC PRAEPOSITUS

Radiant golden yellow. Pear, apple honey, quince, vanilla and biscuit. Smooth and powerful on the palate with a succulent and spicy aftertaste. Long and salty finish.



Cultivation zone:	Novacella and Rasa
Elevation:	650 - 700 m
Soil type:	Permeable moraine deposits composed of mica schist, para gneiss and quartzite
Aspect:	South, south-west
Grape variety:	Pinot Grigio
Training method:	Guyot
Vines per hectare:	6.000
Average vine age:	10 - 15 anni
Yield per hectare:	55 hl
Vinification:	Half of the must ferments and ages in 30 hl oak casks, half 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:	6,00 g/l
Sugar-free extract:	24,00 g/l
Residual sugar:	2,50 g/l



ABBAZIA DI NOVACELLA
STIFTSKELLEREI NEUSTIFT