

ALTO ADIGE SAUVIGNON DOC

Greenish to bright yellow in color. The scent is reminiscent of elder blossoms, stinging nettles, and green peppers. Refreshing and lively on the palate, with a pleasant body and a mineral-rich, juicy spiciness.



Cultivation zone:	Bressanone valley basin and Cornaiano (Appiano)
Elevation:	350 - 420 m 650 - 750 m
Soil type:	Permeable moraine deposits composed of mica schist, paragneiss and quartzite
Aspect:	South, south-east, south-west
Grape variety:	Sauvignon Blanc
Training method:	Guyot
Vines per hectare:	6.000 – 7.000
Yield per hectare:	70 hl
Vinification:	Fermentation and ageing in stainless steel tanks
Fermentation temp.:	17° - 19° C
Maturation period:	6 months
Serving temp.:	8° - 10° C
Ageing potential:	6 years

Analytical data for the 2019

Alcohol:	13,50% vol
Acidity:	6,50 g/l
Sugar-free extract:	23,50 g/l
Residual sugar:	2,00 g/l



**KLOSTER NEUSTIFT
ABBAZIA DI NOVACELLA**