



Q QUOTA

Pinot Bianco 2018
Alto Adige DOC



Quota is a wine that explores the limits of a typical grape hailing from Alto Adige. Pinot Bianco has now been introduced in our northern most zone as a result of climatic changes. This wine is an experiment resulting in a moderate level of alcohol, vibrant acidity, fresh aromas.

Cultivation zone: **Novacella**

Elevation: **650m (2.130ft)**

Soil type: **light and permeable moraine deposits**

Aspect: **south-east**

Grape variety: **Pinot Blanc**

Training method: **guyot**

Vines per hectare: **6.000**

Average vine age: **3 years**

Yield per hectare: **50 hl**

Vinification: **in French barriques**

Fermentation temperature: **17°C (63°F)**

Maturation period: **12 months in barriques (1/3 new)**

Bottle ageing: **6 months**

Serving temperature: **10 - 12°C (50-54°F)**

Ageing potential: **10 years**

Alcohol: **12% vol.**

Acidity: **6,4 g/l**

Sugar-free extract: **23 g/l**

Residual sugar: **2,5 g/l**

Insolitus



KLOSTER NEUSTIFT
ABBAZIA DI NOVACELLA

Insolitus is our space for innovation and progression in an ancient craftsmanship. Experimenting with materials, knowledge and the evolution of time.