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# TON

Sylvaner  
Mitterberg IGT



This wine was aged in amphora, which is the ancient way to age wine. This type of container is made of “Ton” or terracotta which leaves a unique impression and intensifies the mineral notes of the wine inside. Ton also evolves with the wine stored inside, creating fruity and fresh notes with hints of chalk and wet cement or stone.

Cultivation zone: **Novacella**

Elevation: **630m (2.060ft)**

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

Aspect: **south**

Grape variety: **Sylvaner**

Vintage: blend of 2 vintages: **50% 2018 and 50% 2019**

Training method: **guyot**

Vines per hectare: **6.000**

Average vine age: **49 years**

Yield per hectare: **42 hl**

Fermentation: **in amphora**

Fermentation temperature: **18°C (65°F)**

Maturation: **24 and 12 months in amphora**

Bottle ageing: **8 months**

Serving temperature: **14 - 16°C (57-61°F)**

Ageing potential: **10 years**

Alcohol: **12% vol.**

Acidity: **5,5 g/l**

Sugar-free extract: **22,5 g/l**

Residual sugar: **2,0 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.