



AUGUSTINER CHORHERRENSTIFT NEUSTIFT · ABBAZIA DI NOVACELLA

Abbazia di Novacella Alto Adige St Magdalener

Made from the local Vernatsch grape from the hamlet of St. Magdalena overlooking Bolzano. Brilliant ruby with fruity aromas of cherry, violets and almond moving on to a medium-bodied palate of red summer fruits, mild acidity with an attractive hint of bitterness on the finish.

Wine Profile

Winegrowing municipalities Bolzano, districts of Rentsch
Elevation above sea level 780 feet (260-350 m)
Soils A mixture of sand, clay and eroded quartzite porphyry
Aspect South, south-west
Gradient 35%
Grape variety 90 % Vernatsch; 10 % Lagrein
Training method Pergel
Vines/ha 3500
Yield per ha 80 hl
Harvest period Mid October
Fermentation containers in stainless steel tanks
Fermentation temperature approx. 25° C
Yeasts used natural and selected yeasts
Maturation period 6 months in stainless steel tanks

Analytical data for the 2014

Alcohol 13,1 %
Acidity 4,5 g/l
Sugar-free extract 25,5 g/l
Residual Sugar 2,0 g/l
Vernatsch

Food choices:

Fantastic with salami and cold meats, especially South Tyrolean Speck, pasta dishes with meat sauces, pizza and mild cheeses



St. Magdalener