



AUGUSTINER CHORHERRENSTIFT NEUSTIFT · ABBAZIA DI NOVACELLA

ALTO ADIGE VALLE ISARCO KERNER

An aromatic white wine which has become a speciality of the Eisack Valley: pale straw yellow with green reflexes, apple and peach fruit on the nose with a hint of mango, ripe and full on the palate, its opulence cut by crisp acidity.

WINE PROFILE



Winegrowing municipalities	Bressanone, Varna, Naz-Sciaves
Elevation above sea level	1969-2461 feet (600-750 m)
Soils	Gravelly morainal deposits
Aspect	South- southwest
Gradient	25-40 %
Grape variety	Kerner
Training method	Guyot
Vines/ha	6000 - 7000
Average production per hectare	65 hl
Harvest period	Early October
Vinification	in stainless steel tanks
Fermentation temperature	ca. 20 °C
Yeasts used	natural
Maturation period	6 months in stainless steel tanks
Bottle type	Rhine (Hock) 0.75 l

Analytical data for the 2012

Alcohol	13,8 %
Acidity	6,8 g/l
Sugar-free extract	23,5 g/l
Residual Sugar	5,0 g/l



Kerner

Food choices:

Excellent with cold summer pasta salads, it has the weight to hold up to pork, veal, roast chicken or swordfish.