



AUGUSTINER CHORHERRENSTIFT NEUSTIFT · ABBAZIA DI NOVACELLA

ALTO ADIGE VALLE ISARCO GEWÜRZTRAMINER

Full yellow in colour; a delicate aromatic bouquet reminiscent of rose-petal with hints of honey and ginger and a whiff of tropical fruits; full-bodied, luscious but dry on the palate, the opulence cut by vibrant acidity

WINE PROFILE

Winegrowing municipalities	Bressanone, Varna, Naz-Sciaves
Elevation above sea level	1969-2297 feet (600-700 m)
Soils	Gravelly morainal deposits
Aspect	south, south-west
Gradient	25-40 %
Grape variety	100% Gewürztraminer
Training method	Guyot
Vines/ha	6000/7000
Average production per hectare	50 hl
Harvest period	Mid October
Vinification	in stainless steel tanks
Fermentation temperature	approx. 20 °C
Yeasts used	natural
Maturation period	6 months in stainless steel



Analytical data for the 2012

Alcohol	14,2 %
Acidity	4,7 g/l
Sugar-free extract	24 g/l
Residual Sugar	4,5 g/l



Gewürztraminer

Food choices:

An excellent partner for Chinese and Thai cuisine, creamy Indian curries, foie-gras, duck, lobster or crayfish, as well as blue mould-veined cheeses such as gorgonzola and stilton.