



AUGUSTINER CHORHERRENSTIFT NEUSTIFT · ABBAZIA DI NOVACELLA

SÜDTIROL KALTERERSEE AUSLESE MARKLHOF

Bright pale ruby, fruity on the nose with aromas reminiscent of red summer fruits and cherry; succulent, gentle and fruity on the palate with soft, unobtrusive tannins, mild but refreshing acidity and a typical hint of almond on the finish.

WINE PROFILE



Winegrowing municipalities	Appiano
Elevation above sea level	1148-1378 feet (350–420 m)
Soils	Gravelly morainal deposits
Aspect	south, south-ovest, south-east
Gradient	10 %
Grape variety	Vernatsch
Training method	Guyot
Vines/ha	5000
Yield per ha	80 hl
Harvest period	early October
Fermentation containers	in stainless steel tanks
Fermentation temperature	approx. 25° C
Yeasts used	natural
Maturation period	6 months in stainless steel tanks

Analytical data for the 2010

Alcohol	12,8 %
Acidity	4,5 g/l
Sugar-free extract	23,0 g/l
Residual Sugar	2,0 g/l



Vernatsch

Food choices:

An extremely versatile food wine and ideal for social drinking, as a partner for Tyrolean platters of cold cuts and cheeses, pasta dishes, pizza, white meats, even fish. Often described as the “white wine drinker’s red wine”, served lightly chilled it makes an excellent summer wine.