



AUGUSTINER CHORHERRENSTIFT NEUSTIFT · ABBAZIA DI NOVACELLA

ALTO ADIGE LAGREIN

Intensely deep in colour, almost black tinged with purple. Very open on the nose with concentrated aromas of violets, blackberries and black cherries all meshed with savoury flavours, coffee and dark chocolate; supple youthful tannins and superb length.

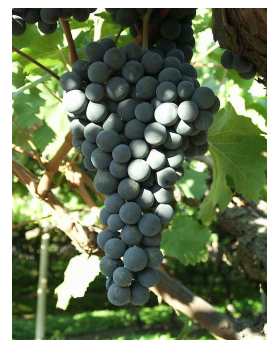
WINE PROFILE



Winegrowing municipalities	Bolzano, districts of Quirein
Elevation above sea level	853-1148 feet (260-350 m)
Soils	A mixture of sand, clay and eroded quartzite porphyry valley floor
Aspect	-
Gradient	-
Grape variety	Lagrein
Training method	Guyot
Vines/ha	2500-3000
Yield per ha	80 hl
Harvest period	Early October
Fermentation containers	Fermentation takes place in stainless steel punch-down tanks and lasts approx. 15 days. This is followed by malolactic fermentation and maturation in 60 hl oak casks for approx. 6 months.
Fermentation temperature	approx. 28°
Yeasts used	natural and selected yeasts
Maturation period	2 months

Analytical data for the 2013

Alcohol	13,0 %
Acidity	5,2 g/l
Sugar-free extract	29,5 g/l
Residual Sugar	1,5 g/l



Lagrein

Food choices:

An excellent match for pan-seared rib eye steak, roast beef, game, balsamic roast pork, mature cheeses.