



AUGUSTINER CHORHERRENSTIFT NEUSTIFT · ABBAZIA DI NOVACELLA

ALTO ADIGE VALLE ISARCO MÜLLER THURGAU

A fresh, fruity, delicately aromatic white wine, greenish-yellow in colour; lemon balm and green apple on the nose, juicy and salty on the palate with mouth-watering acidity.

WINE PROFILE



Winegrowing municipalities	Bressanone, Varna, Naz-Sciaves
Elevation above sea level	2297-2953 feet (700-900 m)
Soils	Gravelly morainal deposits
Aspect	south- southeast
Gradient	25-40 %
Grape variety	Müller Thurgau
Training method	Guyot
Vines/ha	6000 – 7000
Average production per hectare	65 hl
Harvest period	End of October
Vinification	in stainless steel tanks
Fermentation temperature	approx. 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	12,6 %
Acidity	6,3 g/l
Sugar-free extract	21,5 g/l
Residual Sugar	3,0 g/l



Müller Thurgau

Food choices:

Makes a delicious aperitif and goes well with light first courses, salads and grilled fish. The summer wine par excellence.