



AUGUSTINER CHORHERRENSTIFT NEUSTIFT · ABBAZIA DI NOVACELLA

ALTO ADIGE PINOT NERO

A stylish and elegant Pinot Noir rather than full-bodied and muscular. Brilliant medium ruby with a fresh, fruity nose, aromatic, supple and luscious with hints of red currants and damsons, velvety tannins and a discreet whiff of oak spice.

WINE PROFILE



Winegrowing municipalities

Elevation above sea level

Soils

Aspect

Gradient

Grape variety

Training method

Vines/ha

Yield per ha

Harvest period

Fermentation containers

Fermentation temperature

Yeasts used

Maturation period

Appiano

1378 feet (420 m)

Gravelly morainal deposits
south-southeast

10% ca.

Blauburgunder

Guyot

6000

60 hl

End of September

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.

approx. 28° C

natural and selected yeasts

2 months

Analytical data for the 2013

Alcohol 13,4 %

Acidity 5,1 g/l

Sugar-free extract 28,5 g/l

Residual Sugar 1,5 g/l



Blauburgunder

Food choices:

Partner with light starters, roast partridge, rack of hare, Peking duck, even meaty fish.