



AUGUSTINER CHORHERRENSTIFT NEUSTIFT · ABBAZIA DI NOVACELLA

ALTO ADIGE SAUVIGNON

Pale yellow tinged with green; a clean, concentrated floral nose reminiscent of elder and acacia flower with a hint of sage; ripe citrus fruits, gooseberry and mineral flavours on the palate leading to zesty, ripe acidity on the finish.

WINE PROFILE



Winegrowing municipalities	Eppan, village of Giran
Elevation above sea level	420 meters over sea level
Soils	Gravelly morainal deposits
Aspect	south, south-west
Gradient	10-45 %
Grape variety	Sauvignon blanc
Training method	Guyot
Vines/ha	6000
Average production per hectare	55 Hl
Harvest period	end of September
Vinification	in stainless steel tanks and in big oak barrels
Fermentation temperature	approx. 20 °C
Yeasts used	natural and selected yeasts
Maturation period	6 months in stainless steel tanks
Bottle type	Rhine (Hock) 0.75 l

Analytical data for the 2013

Alcohol	13,2 %
Acidity	6,0 g/l
Sugar-free extract	22,5 g/l
Residual Sugar	3,0 g/l



Sauvignon

Food choices:

Makes an excellent partner for asparagus frittata, grilled prawns, oriental stir fries, scallops with fresh herbs, goat's cheese, fish, especially zander or pike in butter sauce.