



AUGUSTINER CHORHERRENSTIFT NEUSTIFT · ABBAZIA DI NOVACELLA

ALTO ADIGE ST. MAGDALENER

Made from the local Vernatsch grape from the hamlet of St. Magdalena overlooking Bolzano. Brilliant ruby with fruity aromas of cherry, violets and almond moving on to a medium-bodied palate of red summer fruits, mild acidity with an attractive hint of bitterness on the finish.

WINE PROFILE



Winegrowing municipalities	Bolzano, districts of Rentsch
Elevation above sea level	780 feet (260-350 m)
Soils	A mixture of sand, clay and eroded quartzite porphyry
Aspect	South, south-west
Gradient	35%
Grape variety	90 % Vernatsch; 10 % Lagrein
Training method	Pergel
Vines/ha	3500
Yield per ha	80 hl
Harvest period	Mid October
Fermentation containers	in stainless steel tanks
Fermentation temperature	approx. 25° C
Yeasts used	natural and selected yeasts
Maturation period	6 months in stainless steel tanks

Analytical data for the 2013

Alcohol	13,1 %
Acidity	4,5 g/l
Sugar-free extract	25,5 g/l
Residual Sugar	2,0 g/l



Vernatsch

Food choices:

Fantastic with salami and cold meats, especially South Tyrolean Speck, pasta dishes with meat sauces, pizza and mild cheeses