



AUGUSTINER CHORHERRENSTIFT NEUSTIFT · ABBAZIA DI NOVACELLA

## ALTO ADIGE VALLE ISARCO SYLVANER

An elegant, full-bodied white wine, greenish yellow in colour; fresh fruit on the nose with a rich concentrated palate of honey and ripe apple, and hints of tropical fruit cut by refreshing acidity on the finish.

### WINE PROFILE



Winegrowing municipalities

Bressanone, Varna, Naz-  
Sciaves

Elevation above sea level

1969-2461 feet (600-750 m)

Soils

Gravelly morainal deposits

Aspect

South- southwest

Gradient

25-40 %

Grape variety

Sylvaner

Training method

Guyot

Vines/ha

6000 – 7000

Average production per hectare

60 hl

Harvest period

Early October

Vinification

Fermentation and maturation  
in stainless steel tanks. A  
small part is fermented in 30  
hl oak casks.

Fermentation temperature

approx. 20° C

Yeasts used

natural

Maturation period

6 months

Bottle type

Rhine (Hock) 0.75 l

### Analytical data for the 2012

Alcohol 13,1 %

Acidity 6,0 g/l

Sugar-free extract 23,5 g/l

Residual Sugar 3,0 g/l



Sylvaner

### Food choices:

A very versatile food wine, it goes well with platters of cold cuts, soups, light first courses, asparagus, pasta and rice dishes, fish, poultry and white meats.