



AUGUSTINER CHORHERRENSTIFT NEUSTIFT · ABBAZIA DI NOVACELLA

ALTO ADIGE VALLE ISARCO GRÜNER VELTLINER

Vivid green herb and pepper nose with lots of intensity; concentrated, ripe, full and delicately aromatic on the palate with a subtle herby lift; long with a hint of spice 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	Grüner Veltliner
Training method	Guyot
Vines/ha	6000 – 7000
Average production per hectare	60 hl
Harvest period	October
Vinification	in stainless steel tanks
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	13,8 %
Acidity	5,8 g/l
Sugar-free extract	23,0 g/l
Residual Sugar	3,5 g/l



Grüner Veltliner

Food choices:

Extremely versatile, Veltliner goes especially well with stir-fry dishes, light meat dishes flavoured with coriander and cumin, and wonderful with meatier white fish like bass and cod, and all shellfish.