



TIEFENBRUNNER

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Selection

TURMHOF

Chardonnay

Alto Adige - DOC - South Tyrol

2021

DESCRIPTION

The Chardonnay is luminous pale yellow in color, with a balanced bouquet of pineapple and bananas. Due to partially being aged in oaken casks, this wine is full-bodied, but elegant at the same time.



100 % Chardonnay



Light starters, fish, seafood, poultry, white meat



50.0 - 53.6 °F  
10 - 12 °C



Locations to the south of Magrè  
Hillside vineyards in Cortaccia > S/SE  
688 to 1,476 feet | 210 to 450 m



Guyot and pergola  
1,416-2,832 vines/acre | 3,500-7,000 v./ha  
Year of planting: 1987 and later



50 to 60 hl per hectare



Alcohol = 14.0 % by vol  
Acidity = 5,8 g/liter  
Residual sugar = 2,1 g/liter

SOIL CONDITIONS

Chalk gravel moraine soil in Cortaccia, sandy alluvial soil in Magrè

HARVEST AND VINIFICATION

Fermentation and aging for ten months at 50% in large oak under regular batonnage, at 25% in concrete vats and at 25% with malolactic fermentation in tonneau. After blending, the assemblage spends another two more months in concrete vats. Finally, the wine is allowed to mature additional five months in the bottle.

INFO



up to 5 years