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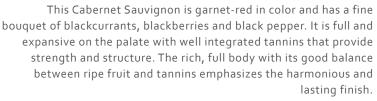




TURMHOF

Cabernet Sauvignon







100 % Cabernet Sauvignon



Pork, veal and beef, lamb, poultry, duck, game, cheese



62.6 - 64.4 °F 17 - 18 °C



Hillside vineyards in Cortaccia South-eastern exposure 754 to 1,050 feet | 230 to 320 m



Guyot 2,832 vines per acre | 7,000 vines per ha Year of planting: 2001 and later



50 to 65 hl per hectare



Alcohol = 13.5 % by vol Acidity = 5.1 g/liter Residual sugar = 1.8 g/liter



5 to 7 years

SOIL CONDITIONS

Chalk gravel moraine soil

HARVEST AND VINIFICATION

Fermentation on the skins in concrete vats is followed by malolactic fermentation and aging for ten months in barrique. 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