



TIEFENBRUNNER

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Turmhof

SAUVIGNON "Turmhof"

2014

SÜDTIROL - ALTO ADIGE doc

Description: brilliant yellow with green reflections in colour, this Sauvignon blanc presents its nice bouquet of flintstone, elderflower, gooseberry, sage and mint. A mineral, elegant wine, nicely salty on the tongue with a juicy finish.

Food pairing: a suitable aperitif and an especially good accompaniment to asparagus, grilled vegetable, fish, goat cheese

Serving suggestion: 10 – 12 °C

Varietal:	100% Sauvignon Blanc
Growing area:	south-, southeast-facing hillside vineyards in Kurtatsch (400 - 700 m a.s.l.), south-, southwest-facing hilly sites in Völser Aicha (600 – 700 m a.s.l.)
Soil:	chalk gravel moraine soil in Kurtatsch; and sandy slate in Völser Aicha
Training system:	guyot; 6,000 – 7,000 vines / hectare
Yield:	45 – 55 hl / hectare
Age of vines:	up to 25 years
Vinification:	after 6 – 8 hours of maceration of the grapes, fermentation at a constant temperature of 20 °C in stainless steel tanks; maturation on the fine lees for 6 months; 50% fermented and aged in large oak casks on the lees
Barrel:	50% stainless steel tank, 50% large oak cask (1,500 - 5,000 litres)
Ageing potential:	6 – 8 years
Alcohol:	13.5% by vol.
Acidity:	6.5 g / litre
Residual sugar:	2.5 g / litre
Release:	May 2015

