



TIEFENBRUNNER

www.tiefenbrunner.com

Turmhof

SAUVIGNON "Turmhof"

2015
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: 14% by vol.
Acidity: 6.2 g / litre
Residual sugar: 2.8 g / litre

Release: May 2016