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Classic

MERUS

Rosenkönig

Moscato Rosa

Vigneti delle Dolomiti IGT
2016

DESCRIPTION

This dessert wine is a luminous ruby-red in color with garnet-red reflexes. It has an elegant body as well as a wonderfully intense bouquet that evokes rose petals, cloves and cinnamon. It is velvety and full-bodied in taste, persistently sweet and powerful in the finish.

SOIL CONDITIONS

Chalk gravel moraine soil

HARVEST AND VINIFICATION

Fermentation on the skins in tanks is followed by malolactic fermentation and a five-month aging period in stainless steel tanks.

INFO



100 % Moscato Rosa



Semifreddo, South Tyrolean 'krapfen',
mould cheeses



53.6 to 59 °F
12 - 15 °C



Hillside vineyards in Lavis (TN)
South/south-western exposure
656 to 787 feet | 200 to 240 m



Guyot
2,428-2,832 vines/acre | 6,000-7,000 v./ha
Year of planting: 2001 and later



445 gallons (UK) per acre
50 hl per hectare



3,000



Alcohol = 12.5 byVol
Acidity = 5.5 g/liter
Residual sugar = 72 g/liter



up to 5 years