



TIEFENBRUNNER

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South Tyrol DOC  
2016



Selection

TURMHOF

Sauvignon

DESCRIPTION

Luminous yellow with green reflexes, this wine has a beautifully pronounced bouquet of flint, elderflowers, gooseberries, green pepper, sage and mint. It is pleasantly salty and minerally, fresh on the palate and, with its finely integrated acidity, juicy in the finish.



100 % Sauvignon Blanc



Asparagus, grilled vegetables, fish, goat cheese



50.0 – 53.6 °F  
10 - 12 °C



Hillside vineyards in Cortaccia > S/SE  
Hilly sites in Aica di Fiè > S/SW  
1,312 to 2,296 feet | 400 to 700 m



Guyot  
2,428-2,832 vines/acre | 6,000-7,000 v./ha  
Year of planting: 1992 and later



400 to 489 gallons (UK) per acre  
45 to 55 hl per hectare



17,000



Alcohol = 14 % by Vol  
Acidity = 6.2 g/liter  
Residual sugar = 1.6 g/liter

INFO



6 to 8 years

SOIL

Chalk gravel moraine soil in Cortaccia, moderately silty sand in Aica di Fiè

VINIFICATION

After six to eight hours maceration on the skins, there follows fermentation in steel tanks at a temperature of 68 °F (20 °C). Thereafter 50 % of the wine is aged for six months in large oak casks on the first lees, with regular stirring. The other 50 % is fermented for the same period in stainless steel tanks and matured on the fine lees.

