



TIEFENBRUNNER

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Vigneti delle Dolomiti IGT  
2017

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 steeltanks is followed by malolactic fermentation and a five-month aging period in stainless steel tanks.

INFO



Classic

MERUS

Rosenkönig  
Moscato Rosa



100 % Moscato Rosa



Semifreddo, South Tyrolean 'krapfen',  
mould cheeses



53.6 - 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



3,700



Alcohol = 13.5 byVol  
Acidity = 5.0 g/liter  
Residual sugar = 59 g/liter



up to 5 years