

TIEFENBRUNNER

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Vigneti delle Dolomiti IGT 2020

Chalk gravel moraine soil

VINIFICATION

prior to bottling.

A fresh and fruity, uncomplicated wine. Delicate green to light yellow in color, its smooth body, flavor and good acidity delight the palate. The bouquet is reminiscent of citrus fruits and white peach. The finish is smooth and elegant.K59

Temperature-controlled fermentation at 68 °F (20 °C) in steel tanks

is followed by a four-month aging on the fine lees in concrete vats



Vineyards in Cortaccia and Penone 656 to 2,625 feet | 200 to 800 m



Guyot and pergola 1,416-2,832 vines/acre | 3,500-7,000 v./ha Year of planting: 1977 and later



578 to 667 gallons (UK) per acre 65 to 75 hl per hectare



5,200



Alcohol = 13 % by vol Acidity = 5.9 g/liter Residual sugar = 3.1 g/liter



up to 3 years

INFO

DESCRIPTION

Suitable accompaniment to starters, fish,

Müller-Thurgau, Sauvignon Blanc,

Burgundy varietals



Weiss

seafood, poultry, pork and veal

Classic

MERUS



50.0 - 53.6 °F 10 - 12 °C