



TIEFENBRUNNER

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Classic

MERUS

Weiss

Vigneti delle Dolomiti IGT

2022

DESCRIPTION

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.



Müller-Thurgau, Sauvignon Blanc, Burgundy varieties



Suitable accompaniment to starters, fish, seafood, poultry, pork and veal



50.0 - 53.6 °F
10 - 12 °C



Vineyards in Cortaccia and Penone
1,312 to 2,132 feet | 400 to 650 m



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



65 to 75 hl per hectare



Alcohol = 12.5 % by vol
Acidity = 6.3 g/liter
Residual sugar = 2.7 g/liter

SOIL

Chalk gravel moraine soil

VINIFICATION

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 prior to bottling.

INFO



up to 3 years