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South Tyrol DOC  
2018



Classic

MERUS

Pinot Bianco

DESCRIPTION

This wine has a youthful freshness and elegance, with a luminous pale yellow color and flowery, fine and fruity notes of apple and tropical fruits. A pleasant, fresh acidity accompanies this mineral wine with its beautiful, harmonious finish.

SOIL

Chalk gravel moraine soil in Cortaccia, sandy alluvial soil in Magrè

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



100 % Pinot Bianco



Starters, asparagus, Tyrolean dumplings, fish



50.0 - 53.6 °F  
10 - 12 °C



Hillside vineyards in Cortaccia, valley floor locations near Magrè  
688 to 1.968 feet | 210 to 600 m



Pergola and guyot  
1,416-2,832 vines/acre | 3,500-7,000 v./ha  
Year of planting: 1987 and later



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



30,000



Alcohol = 13.5 % by vol  
Acidity = 5.9 g/liter  
Residual sugar = 1.9 g/liter



up to 3 years