



TIEFENBRUNNER

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South Tyrol DOC
2016



Selection

TURMHOF

Anna

Pinot Bianco

DESCRIPTION

We named this wine after our daughter Anna. It shines with a greenish-yellow hue and has an intensively flowery bouquet, with numerous fruity fragrance notes recalling ripe apples. It is full-bodied and finely proportioned, with a long-lasting finish. The taste is pleasantly dry, fine and velvety with a lively freshness.

SOIL CONDITIONS

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

HARVEST AND VINIFICATION

Following temperature-controlled fermentation, 50 % of the wine is aged for seven months in large oak casks on the first lees, with regular stirring. The other 50 % is fermented in stainless steel tanks and also matures for seven months on the fine lees.

INFO



100 % Pinot Bianco



Aperitif! Pasta/noodles, rice dishes, fish, poultry



50.0 – 53.6 °F
10 - 12 °C



Locations to the south of Magrè
Hillside vineyards in Cortaccia > S/SE
688 to 1,968 feet | 210 to 600 m



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



445 to 534 gallons (UK) per acre
50 to 60 hl per hectare



13,000



Alcohol = 13.5 byVol
Acidity = 6.0 g/liter
Residual sugar = 1.5 g/liter



up to 5 years

