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Alto Adige - DOC - South Tyrol
2019



Selection

TURMHOF

Anna

Pinot Blanc

DESCRIPTION

We named this wine after our daughter Anna. This Pinot Blanc is greenish-yellow in color 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

Fermentation and aging for ten months at 50% in large oak under regular batonnage, at 25% in concrete vats on and at 25% with malolactic fermentation in tonneau. After blending, the assemblage spends another two months in concrete vats. Finally, the wine is allowed to mature additional five months in the bottle.

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



10,500



Alcohol = 13.5 byVol
Acidity = 6.3 g/liter
Residual sugar = 2.2 g/liter



up to 5 years

