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Alto Adige - DOC - South Tyrol  
2019



Classic

MERUS

Pinot Grigio

DESCRIPTION

This Pinot Gris is pale yellow to sandy in color and subtle in its bouquet, with fruity notes of pears and candied fruits. The eloquent, harmonious body emphasizes its dry, full-bodied taste and round 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 Grigio



Light starters, fish, South Tyrolean specialties



50.0 - 53.6 °F  
10 - 12 °C



Hillside vineyards in Cortaccia, valley floor locations near Magrè  
688 to 1,312 feet | 210 to 600 m



Pergola and guyot  
1,416-2,832 vines/acre | 3,500-7,000 v./ha  
Year of planting: 1982 and later



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



117,000



Alcohol = 13 % by vol  
Acidity = 5.7 g/liter  
Residual sugar = 2.1 g/liter



up to 3 years