



+39 0471 88 01 22



+39 0471 88 04 33



info@tiefenbrunner.com



www.tiefenbrunner.com



www.facebook.com/Turmhof.Tiefenbrunner



@tiefenbrunnerwinery



This Pinot Gris is pale yellow to sandy in color, with a floral bouquet

of herbs and ripe fruits such as pear, peach and melon. Aging in large wooden casks results in a round body and an elegant, creamy finish.





## Pinot Grigio



100 % Pinot Grigio



Light starters, fish, South Tyrolean specialities



50.0 - 53.6 °F 10 - 12 °C



Locations to the south of Magrè Hillside vineyards in Cortaccia > S/SE 688 to 1,148 feet | 210 to 350 m



Guyot 2,428-2,832 vines/acre|6,000-7,000 v./ha Year of planting: 2001 and later



400 to 489 gallons (UK) per acre 45 to 55 hl per hectare



5,300



Alcohol = 13.5 % by Vol Acidity = 6.0 g/liter Residual sugar = 1.8 g/liter



up to 5 years

## SOIL CONDITIONS

**DESCRIPTION** 

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

## HARVEST AND VINIFICATION

Following temperature-controlled fermentation, the wine is aged for seven months in large oak casks on the first lees, with regular stirring.

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