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South Tyrol DOC
2018



Classic

MERUS

Chardonnay

DESCRIPTION

This luminous pale yellow Chardonnay with its resplendent green reflexes offers a pleasant aroma of meadow flowers, typical for the variety, reminiscent of exotic fruits. It is slightly tangy, well-structured, full in the mouth and lasting in the 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 % Chardonnay



Fish, seafood, white meat, risotto, cheese dumplings



50.0 - 53.6 °F
10 - 12 °C



Hillside vineyards in Cortaccia, valley floor locations near Magrè
688 to 1,312 feet | 210 to 400 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



40,000



Alcohol = 13.5 % by vol
Acidity = 5.8 g/liter
Residual sugar = 1.6 g/liter



up to 3 years

