





Classic

MERUS

Chardonnay



+39 0471 88 01 22



info@tiefenbrunner.com



www.tiefenbrunner.com



www.facebook.com/Turmhof.Tiefenbrunner



@tiefenbrunnerwinery

Alto Adige - DOC - South Tyrol 2024

DESCRIPTION

CHARDONNAY

This luminous pale yellow Chardonnay with its shimmering green reflections offers a pleasant aroma of meadow flowers, typical for the variety, reminiscent of exotic fruits. It is slightly tangy, wellstructured as well as full bodied with a long-lasting finish.



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



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



65 to 75 hl per hectare



Alcohol = 13.0 % by vol Acidity = 5.5 g/liter Residual sugar = 1.1 g/liter



up to 3 years

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

VINIFICATION

Temperature-controlled fermentation at 64.5 °F (18 °C) for 10 days in concrete vats is followed by a four-month aging of the assemblage on the fine lees prior to bottling.

INFO