



TIEFENBRUNNER

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Alto Adige - DOC - South Tyrol

2024



Selection

TURMHOF

Chardonnay

DESCRIPTION

The Chardonnay is luminous pale yellow in color, with a balanced bouquet of pineapple and bananas. Due to partially being aged in oaken casks, this wine is full-bodied, but elegant at the same time.



100 % Chardonnay



Light starters, fish, seafood, poultry, white meat



50.0 - 53.6 °F
10 - 12 °C



Locations to the south of Magrè
688 to 1,476 feet | 210 to 450 m
Hillside vineyards in Cortaccia > S/SE



Guyot and pergola
3,500-7,000 v./ha
Year of planting: 1987 and later



50 to 60 hl per hectare



Alcohol = 13.5 % by vol
Acidity = 6.4 g/liter
Residual sugar = 0.7 g/liter



up to 5 years

SOIL CONDITIONS

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

HARVEST AND VINIFICATION

The 14-day fermentation and maturation of seven months takes place 70% in large wooden barrels on the first lees and 30% in concrete vats on the fine lees. After bottling, the wine is allowed to mature additional six months in the bottle.

NUTRITIONAL VALUES

