



TIEFENBRUNNER

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Selection

LINTICLARUS

Chardonnay
Riserva

Alto Adige - DOC - South Tyrol
2023

DESCRIPTION

Our LINTICLARUS Chardonnay presents itself in a radiant, deep straw-yellow hue. The nose is layered and expressive, revealing flinty mineral nuances intertwined with delicate hints of toasted walnut, a hallmark of its evolving maturity. On the palate, a vibrant freshness unfolds, elegantly balanced by ripe pear, quince, and a whisper of citrus zest. Subtle cedar notes lend structure and refinement, underscoring the wine's Burgundian depth. The interplay of fine tannins and a well-integrated acidity leads to a poised and lingering finish.

SOIL CONDITIONS

Deep, glacial moraine soils with a high clay-sand composition, rich in limestone and natural salts.

HARVEST AND VINIFICATION

The grapes for LINTICLARUS Chardonnay reach optimal phenolic ripeness between late August and mid-September. Fermentation takes place equally in barriques and tonneaux, followed by malolactic fermentation and an 11-month maturation on fine lees in the same vessels. The wine then undergoes an additional year of bottle aging, allowing it to develop further complexity and refinement.

INFO



100 % Chardonnay



Veal and pork, poultry, steaks



50.0 - 53.6 °F
10 - 12 °C



Niclara, part of Cortaccia sulla Strada del Vino
984 to 1,115 feet
300 to 340 m



Guyot
Up to 7.000 vines/acre
Year of planting: 2013



45 hl per hectare



Alcohol = 13.5 % vol
Acidity = 6.1 g/liter
Residual sugar = 0.5 g/liter



10 years and more