

TIEFENBRUNNER

Schlosskellerei Turmhof

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> South Tyrol DOC 2017



DESCRIPTION

From pale green to pale yellow in color, this wine has a wonderful scent and taste. It has a fruity, aromatic fragrances of wild herbs, fresh grass and nutmeg. Its balanced acidic potential makes it full in the body and subtly elegant in the finish.

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

50.0 - 53.6 °F 10 - 12 °C

100 % Müller-Thurgau

fish, cream cheese



Hillside vineyards in Corona-Cortaccia South/south-eastern exposure 2,460 to 2,952 feet | 750 to 900 m

Aperitif! Light starters, fried freshwater

Classic

MERUS

Müller-Thurgan



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



30,000

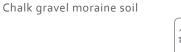


Alcohol = 13 % by vol Acidity = 6.2 g/liter Residual sugar = 2.1 g/liter



up to 3 years

INFO



SOIL

VINIFICATION

prior to bottling.