



TIEFENBRUNNER

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South Tyrol DOC
2018



Selection

TURMHOF

Sauvignon Blanc

DESCRIPTION

Luminous yellow with green reflexes, this wine has a beautifully pronounced bouquet of flint, elderflowers, gooseberries, green pepper, sage and mint. It is pleasantly salty and minerally, fresh on the palate and, with its finely integrated acidity, juicy in the finish.



100 % Sauvignon Blanc



Asparagus, grilled vegetables, fish, goat cheese



50.0 - 53.6 °F
10 - 12 °C



Hillside vineyards in Cortaccia > S/SE
Hilly sites in Aica di Fiè > S/SW
1,312 to 2,296 feet | 400 to 700 m



Guyot
2,428-2,832 vines/acre | 6,000-7,000 v./ha
Year of planting: 1992 and later

SOIL

Chalk gravel moraine soil in Cortaccia, moderately silty sand in Aica di Fiè



400 to 489 gallons (UK) per acre
45 to 55 hl per hectare

VINIFICATION

After six to eight hours maceration on the skins, there follows fermentation in steel tanks at a temperature of 68 °F (20 °C). Thereafter 50 % of the wine is aged for seven months in large oak casks on the first lees, with regular stirring. The other 50 % is fermented for the same period in stainless steel tanks and matured on the fine lees.



18,500



Alcohol = 13.5 % by Vol
Acidity = 6.3 g/liter
Residual sugar = 1.6 g/liter

INFO



6 to 8 years

