



TIEFENBRUNNER

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Alto Adige - DOC - South Tyrol  
2019



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 mineral, fresh on the palate and, has finely integrated acidity and a juicy, persistent 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 eight hours of maceration, fermentation and aging for ten months at 50% in large oak under regular batonnage, at 25% in concrete vats on and at 25% without malolactic fermentation in tonneau. After blending, the assemblage spends another two more months in concrete vats. Finally, the wine is allowed to mature additional five months in the bottle.



14,600



Alcohol = 13.5 % by Vol  
Acidity = 6.6 g/liter  
Residual sugar = 0.5 g/liter

INFO



6 to 8 years