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MERUS

Sauvignon

South Tyrol DOC 2016



100 % Sauvignon Blanc



Aperitif! Asparagus, grilled vegetables, fish, goat cheese



50.0 – 53.6 °F 10 - 12 °C



Hillside vineyards in Niclara, Penone and Cortaccia > SE 951 to 1,640 feet | 290 to 550 m



Pergola and guyot 1,416-2,832 vines/acre|3,500-7,000 v./ha Year of planting: 1997 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 = 1.9 g/liter



up to 3 years

DESCRIPTION

This wine boasts not only a luminous yellow with green reflexes, but also a beautiful bouquet of nettle, elderflowers, sage and mint. This Sauvignon Blanc is elegant and harmonious, with a pleasant and juicy finish.

SOIL

Chalk gravel moraine soil

VINIFICATION

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 prior to bottling.

INFO