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MERUS

Sauvignon Blanc



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



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



65 to 75 hl per hectare



Alcohol = 13.5 % by vol Acidity = 6.5 g/liter Residual sugar = 1.1 g/liter



up to 3 years

DESCRIPTION

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

SOIL

Chalk gravel moraine soil

VINIFICATION

Temperature-controlled fermentation at 64.5 °F (18 °C) for 10 days in concrete vats is followed by a four-month aging of the assemblage on the fine lees prior to bottling.

INFO