



TIEFENBRUNNER

Schlosskellerei Turmhof

-  +39 0471 88 01 22
-  info@tiefenbrunner.com
-  www.tiefenbrunner.com
-  Turmhof.Tiefenbrunner
-  @tiefenbrunnerwinery



Alto Adige - DOC - South Tyrol
2025



Classic

MERUS

Sauvignon Blanc

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.

NUTRITIONAL VALUES



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 500 m



Pergola and guyot
3,500-7,000 v./ha
Year of planting: 1997 and later



65 to 75 hl per hectare



Alcohol = 13.0 % by vol
Acidity = 6.3 g/liter
Residual sugar = 1.4 g/liter



up to 3 years

