



+39 0471 88 01 22



info@tiefenbrunner.com



www.tiefenbrunner.com



www.facebook.com/Turmhof.Tiefenbrunner



@tiefenbrunnerwinery

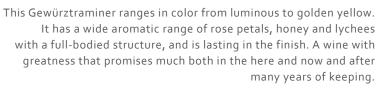
Alto Adige - DOC - South Tyrol





Gewürztraminer

DESCRIPTION





100 % Gewürztraminer



Grilled fish, shellfish, Asian and hot dishes, blue cheese



50.0 - 53.6 °F 10 - 12 °C



Hillside vineyards in Niclara and Cortaccia 1017 to 1,148 feet | 310 to 350 m



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



40 to 50 hl per hectare



Alcohol = 14.5 % by vol Acidity = 4.8 g/liter Residual sugar = 8.2 g/liter



6 to 10 years

SOIL CONDITIONS

Chalk gravel moraine soil in Niclara and loamy soil in Cortaccia

HARVEST AND VINIFICATION

After eight hours of maceration, fermentation and aging for ten months at 80% in concrete vats and at 20% 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.

