

TIEFENBRUNNER

Schlosskellerei Turmhof

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> Alto Adige - DOC - South Tyrol 2020

DESCRIPTION

TIEFENBRUNNER

GOLDMUSKATELLER

This wine, with its brilliant pale yellow color, has the beguiling aroma of fresh Muscat grapes so typical of its variety while at the same time being flowery and intensely fruity. It has an elegant, finely structured body, is decidedly tangy and has a fresh taste with a beautiful acidity.

After eight hours of maceration, fermentation and aging for ten

months in concrete vats. After blending, the wine is allowed to

SOIL CONDITIONS

Chalk gravel moraine soil

HARVEST AND VINIFICATION

mature additional five months in the bottle.

Selection TURMHOF

Moscato Giallo



100 % Moscato Giallo



Aperitif! Spicy starters, Asian cuisine



50.0 - 53.6 °F 10 - 12 °C



Hillside vineyards in Niclara South/south-eastern exposure 820 to 984 feet | 250 to 300 m



Pergola and guyot 1,416-2,832 vines/acre|3,500-7,000 v./ha Year of planting: 2007 and later



489 to 578 gallons (UK) per acre 55 to 65 hl per hectare



5,300



Alcohol = 13.5 % byVol Acidity = 5.8 g/liter Residual sugar = 3.2 g/liter



up to 5 years

INFO