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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



50 to 60 hl per hectare



Alcohol = 13.5 % by vol Acidity = 5.9 g/liter Residual sugar = 4.6 g/liter



up to 5 years

SOIL CONDITIONS

beautiful acidity.

Chalk gravel moraine soil

HARVEST AND VINIFICATION

After eight hours of maceration, fermentation and aging for ten months in concrete vats. After blending, the wine is allowed to mature additional five months in the bottle.

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

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