



TIEFENBRUNNER

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Alto Adige - DOC - South Tyrol

2023



Selection

TURMHOF

Moscato Giallo

DESCRIPTION

This wine has a brilliant light yellow color and enchants with its varietal, floral and intensely fruity aroma of fresh muscat grapes. It has an elegant, finely structured body, is decidedly tangy and has a fresh taste with a beautiful acidity.



100 % Moscato Giallo



Aperitif! Spicy starters, Asian cuisine



50.0 - 53.6 °F
10 - 12 °C



Hillside vineyards in Niclara
721 to 1312 feet | 220 to 400 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 = 5.6 g/liter
Residual sugar = 3.7 g/liter



up to 10 years

SOIL CONDITIONS

Chalk gravel moraine soil

HARVEST AND VINIFICATION

After an eight-hour maceration period, the grapes are pressed and fermented at 18°C. The wine then matures for a further ten months in stainless steel on the fine lees.

INFO