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Vigneti delle Dolomiti IGT

2024



Classic

MERUS

Rosé

#### DESCRIPTION

Our Rosé, soft pink in color, is characterized by an intense and delicate bouquet, in which hints of strawberry, raspberry and red wild berries stand out along with a little bit of marzipan. In the mouth its remarkable sapidity emerges, accompanied by a pleasant freshness and minerality, thus resulting enveloping, balanced and harmonious. The sip is full and the finish is long.



Composition of red grape varieties from South Tyrol



Aperitif! Starters, white meat, fish dishes



50.0 - 53.6 °F  
10 - 12 °C



Hillside vineyards in Cortaccia, valley floor locations in Magrè  
689 to 1,312 feet | 210 to 400 m



Pergola and guyot  
1,416-2,832 vines/acre | 3,500-7,000 v./ha  
Year of planting: 1980 and later



55 to 70 hl per hectare



Alcohol = 12.5 % by vol  
Acidity = 6.1 g/liter  
Residual sugar = 1.3 g/liter



up to 3 years

#### SOIL

Chalk gravel moraine soil in Cortaccia and sandy alluvial soils in Magrè

#### VINIFICATION

Temperature-controlled fermentation at 64.5 °F (18 °C) in stainless steel tanks is followed by a four-month aging on the fine lees in concrete vats prior to bottling.

#### INFO