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Alto Adige - DOC - South Tyrol

2020



Classic

MERUS

Schiava

DESCRIPTION

Its freshness makes this Schiava a wine for enjoying even when very young. It is harmonious and mild, with fine, fruity aromas of sour cherries and bitter almonds. A pleasant freshness accompanies its elegant, juicy body in the finish.

SOIL CONDITIONS

Chalk gravel moraine soil

HARVEST AND VINIFICATION

Fermentation on the skins in concrete vats is followed by malolactic fermentation and a four-month aging.

INFO



100% Schiava



Appetizers, especially South Tyrolean speck, salamis and sausages, cheeses, traditional South Tyrolean dishes, veal



53.6 - 57.2 °F
12 - 14 °C



Hillside vineyards in Cortaccia
South-eastern exposure
787 to 1,312 feet | 240 to 400 m



Pergola
1,416 vines per acre | 3,500 vines per ha
Year of planting: 1977 and later



623 to 667 gallons (UK) per acre
70 to 75 hl per hectare



10,000



Alcohol = 12.5 % byVol
Acidity = 5.4 g/liter
Residual sugar = 1.9 g/liter



up to 3 years