



TIEFENBRUNNER

Schlosskellerei Turmhof

+39 0471 88 01 22

info@tiefenbrunner.com

www.tiefenbrunner.com

www.facebook.com/Turmhof.Tiefenbrunner

@tiefenbrunnerwinery



Alto Adige - DOC - South Tyrol
2023



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.



100% Schiava



Appetizers, especially South Tyrolean speck, salamis and sausages, cheese, 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



70 to 75 hl per hectare



Alcohol = 12.5 % by vol
Acidity = 4.8 g/liter
Residual sugar = 0.3 g/liter

SOIL CONDITIONS

Chalk gravel moraine soil

HARVEST AND VINIFICATION

Fermentation on the skins in concrete vats is followed by malolactic fermentation at 50% in large oak casks and at 50% in concrete vats. Finally, the wine is allowed to mature additional four months in the bottle.



up to 3 years

INFO

