



**TIEFENBRUNNER**  
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Alto Adige - DOC - South Tyrol  
**2025**



**DESCRIPTION**

Due to its freshness, this Schiava is a wine to enjoy even when very young. It is harmonious and mild, with fine fruity aromas of cherries, violets and bitter almonds. A pleasant briskness accompanies its elegant and juicy body on 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  
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 = 13.0 % by vol  
Acidity = 4.9 g/liter  
Residual sugar = 0.3 g/liter



up to 3 years



Classic

**MERUS**

*Schiava*

**SOIL**

Chalk gravel moraine soil

**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.

This is followed by four months of maturation in the bottle.

**INFO**

