



TIEFENBRUNNER

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South Tyrol DOC  
2018



Selection

TURMHOF

Schiava

DESCRIPTION

This wine fully exploits the potential of the Schiava variety. It shines with a luminous ruby-red and has a fine and fruity, intensely vinous scent of marzipan with a touch of bitter almonds. The Schiava is harmoniously rounded with light tannins: its pleasant freshness makes it an excellent wine for drinking on any occasion.

SOIL CONDITIONS

Chalk gravel moraine soil

HARVEST AND VINIFICATION

Maceration on the skins is followed by malolactic fermentation in stainless steel tanks. The wine ages for another two months in large wooden casks.

INFO



A combination of Schiava Grigia, Piccola and Grossa as well as 3 % of Lagrein



Starters, meat, fish, sausages, speck/ bacon, mild cheese



53.6 - 57.2 °F  
12 - 14 °C



Hillside vineyards in Niclara  
South/south-eastern exposure  
787 to 1,148 feet | 240 to 350 m



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



445 to 578 gallons (UK) per acre  
50 to 65 hl per hectare



7,000



Alcohol = 13 %byVol  
Acidity = 4.6 g/liter  
Residual sugar = 1.8 g/liter



3 to 5 years

