



TIEFENBRUNNER

*Schlosskellerei Turmhof*



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Alto Adige - DOC - South Tyrol

2022



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.



100% Schiava (Old vines)



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



50 to 65 hl per hectare



Alcohol = 13.0 %by vol  
Acidity = 4.3 g/liter  
Residual sugar = 0.9 g/liter

SOIL CONDITIONS

Chalk gravel moraine soil

HARVEST AND VINIFICATION

Fermentation on the skins in concrete vats is followed by aging for ten months at 75% with malolactic fermentation in large oak and at 25% in tonneau. After blending, the assemblage spends another two more months in concrete vats. Finally, the wine is allowed to mature additional five months in the bottle.

INFO



3 to 5 years