



TIEFENBRUNNER

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South Tyrol DOC  
2016



Selection

TURMHOF

*Pinot Nero*

**DESCRIPTION**

This Pinot Noir is ruby-red in color with a garnet-red glow and a subtle bouquet of blackberries, raspberries and cherries. It has a youthful strength and pedigree, is soft and full-bodied while being balanced and elegant on the palate.

**SOIL CONDITIONS**

Loamy moraine sediments between Pinzano and Mazzon, chalk gravel moraine soil in Corona, moderately silty sand in Aica di Fiè

**HARVEST AND VINIFICATION**

Fermentation on the skins in stainless steel tanks is followed by malolactic fermentation, then the wine ages for another eight months in large wooden casks and small wooden barrels.

**INFO**



100 % Pinot Nero



Rabbit, lamb, game and game birds, hard cheese



60.8 - 64.4 °F  
16 - 18 °C



Pinz./Maz. (1,476-1,804 ft. | 450-550 m)  
Corona/Cort. (2,624-2,788 ft. | 800-850 m)  
Aica di Fiè (2,460-3,215 ft. | 750-980 m)



Guyot  
2,428-2,832 vines/acre | 6,000-7,000 v./ha  
Year of planting: 2002 and later



534 to 623 gallons (UK) per acre  
60 to 70 hl per hectare



39,000



Alcohol = 14 % byVol  
Acidity = 5.6 g/liter  
Residual sugar = 1,2 g/liter



5 to 7 years

