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Selection

TURMHOF

Pinot Noir

Alto Adige - DOC - South Tyrol

2022

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.



100 % Pinot Noir



Rabbit, lamb, game and game birds, hard cheese



57.2 - 60.8 °F
14 - 16 °C



Pinz./Maz. (1,410-1,640 ft. | 430-500 m)
Aica di Fiè (2,395-2,493 ft. | 730-760 m)

SOIL CONDITIONS

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



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



50 to 60 hl per hectare

HARVEST AND VINIFICATION

Fermentation on the skins in concrete vats is followed by malolactic fermentation and aging for ten months at 80% in barrique and at 20% in large oak. 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.



Alcohol = 13.5 % by vol
Acidity = 5.5 g/liter
Residual sugar = 0.7 g/liter

INFO

Empty rectangular box for additional information



5 to 7 years