



TIEFENBRUNNER

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Alto Adige - DOC - South Tyrol

2024



Selection

TURMHOF

Pinot Noir

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)
Corona/Cort. (2,493-2,788 ft. | 760-850 m)

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 two more months of maturation of the assemblage in concrete vats, the wine is allowed to mature additional five months in the bottle.



Guyot
6,000-7,000 v./ha
Year of planting: 2002 and later



50 to 60 hl per hectare



Alcohol = 13.5 % by vol
Acidity = 5.4 g/liter
Residual sugar = 0.4 g/liter



5 to 7 years

NUTRITIONAL VALUES

