



TIEFENBRUNNER

Schlosskellerei Turmhof

+39 0471 88 01 22

+39 0471 88 04 33

info@tiefenbrunner.com

www.tiefenbrunner.com

www.facebook.com/Turmhof.Tiefenbrunner

@tiefenbrunnerwinery



South Tyrol DOC  
2017



Selection

# LINTICLARUS

Pinot Noir

Riserva

### DESCRIPTION

This wine is ruby-red in color with a garnet-red glow. It has a fine, fruity bouquet of forest berries and cherries. This elegant wine has a well-proportioned body, is balanced, rounded in taste and has a long finish.

### SOIL CONDITIONS

Loamy moraine sediments

### HARVEST AND VINIFICATION

Fermentation on the skins in stainless steel tanks followed by malolactic fermentation and a 12-month aging period in small oaken barrels. After a further six months in large wooden casks, the wine ages for another year in the bottle.

### INFO



100 % Pinot Nero



Rabbit, lamb, game and game birds, hard cheese



60.8 - 64.4 °F  
16 - 18 °C



Hillside vineyard in Montagna  
South-western exposure  
1,475 to 1,575 feet | 450 to 480 m



Guyot  
2,428 vines per acre | 6,000 vines per ha  
Year of planting: 1994 and later



356 to 400 gallons (UK) per acre  
40 to 45 hl/hectare



4,000



Alcohol = 13.5 % byVol  
Acidity = 5.7 g/liter  
Residual sugar = 0.5 g/liter



8 to 10 years