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Alto Adige - DOC - South Tyrol  
2018



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

The grapes are painstakingly harvested by hand. Some 70% of the grapes are then carefully destemmed, with the remainder then added as whole grapes to the concrete vats mash fermentation tanks. After a cold maceration of about five days, fermentation then requires approximately 21 more days. Then comes the malolactic fermentation and a 12-month aging process in small oak barrels (40% new wood). After a further six months in large wooden casks, this Pinot Noir 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



5,200



Alcohol = 13.5 % byVol  
Acidity = 6.0 g/liter  
Residual sugar = 0.3 g/liter



8 to 10 years