



TIEFENBRUNNER

Schlosskellerei Turmhof

+39 0471 88 01 22

info@tiefenbrunner.com

www.tiefenbrunner.com

www.facebook.com/Turmhof.Tiefenbrunner

@tiefenbrunnerwinery



Alto Adige - DOC - South Tyrol

2022



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, round in taste and has a long finish.



100 % Pinot Nero



Rabbit, lamb, game and game birds, hard cheese



57.2 - 60.8 °F
14 - 16 °C



Hillside vineyard in Montagna and Corona
1,476 to 2,624 feet | 450 to 800 m



Guyot
2,428 - 3,237 vines per acre |
6,000 - 8.000 vines per ha
Year of planting: 1994 - 1997



40 to 45 hl/hectare



Alcohol = 14.0 % by vol
Acidity = 5.9 g/liter
Residual sugar = 0.3 g/liter



8 to 10 years

SOIL CONDITIONS

Sandy loamy soil on dolomite rock in Montagna and calcareous - loamy soil from moraine sediments in Corona

HARVEST AND VINIFICATION

The grapes are harvested meticulously by hand. Around 70% of the grapes are then carefully destemmed, the remaining 30% added as whole grapes to the concrete vats mash fermentation tanks.

After a cold maceration of about seven days, fermentation then requires approximately two weeks. This is followed by malolactic fermentation in small oak barrels (50% new), where the young wine is left to mature for a total of twelve months. After a further year of bottle ageing, the wine is released for sale.

INFO