



TIEFENBRUNNER

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Alto Adige - DOC - South Tyrol

2020



Selection

TURMHOF

Lagrein



100 % Lagrein



Braised/grilled beef, lamb, game, cheese



62.6 - 64.4 °F
17 - 18 °C



Hillside vineyards in Niclara/Cortaccia
754 to 1,148 feet | 230 to 350 m
South-eastern exposure



Guyot and pergola
1,416-2,832 vines/acre | 3,500-7,000 v./ha
Year of planting: 1967 and later



489 to 667 gallons (UK) per acre
55 to 75 hl per hectare



30,000



Alcohol = 13.5 % byVol
Acidity = 5.3 g/liter
Residual sugar = 2.1 g/liter



5 to 7 years

DESCRIPTION

This Lagrein is known for its strong garnet-red color with violet reflexes. Its bouquet produces a tender, characteristic aroma that recalls violets and cherries, subtly underlined by its full, round and fruity taste. Fine-grained tannins and a pleasant acidity support the long finish of this native South Tyrolean wine.

SOIL CONDITIONS

Chalk gravel moraine soil

HARVEST AND VINIFICATION

Fermentation on the skins in concrete vats is followed by malolactic fermentation and aging for ten months at 75% in barrique and at 25% 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.

INFO

