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Alto Adige - DOC - South Tyrol
2017

DESCRIPTION

This indigenous South Tyrolean wine, is a dark ruby-red and exhibits delicate aromas of forest fruits and cherries. Fine-grained, ripe tannins accompany its beautiful acid range to give it elegance, persistence and a long finish.

SOIL CONDITIONS

Calcareous clay soils on porphyry rock

HARVEST AND VINIFICATION

The grapes are painstakingly harvested by hand. Some 80% of the grapes are then carefully destemmed, with the remainder then added as whole grapes to the stainless steel mash fermentation tanks. After a cold maceration of about five days, fermentation then requires approximately twelve more days. Then comes the malolactic fermentation and a 12-month aging process in small oak barrels (35% new wood). After a further six months in large wooden casks, this Lagrein ages for another year in the bottle.

INFO



Selection

LINTICLARUS

Lagrein



100 % Lagrein



Red meat, game, poultry, strong hard cheese



62.6 - 64.4 °F
17 - 18 °C



Hillside vineyard in Niclara
South/south-eastern exposure
755 to 820 feet | 230 to 250 m



Guyot
2,630 vines per acre | 6,500 vines per ha
Year of planting: 1997 and later



312 to 445 gallons (UK) per acre
35 to 50 hl per hectare



6,700



Alcohol = 13.5 % byVol
Acidity = 5.2 g/liter
Residual sugar = 1.7 g/liter



8 to 10 years