



TIEFENBRUNNER

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Selection

LINTICLARUS

Lagrein
Riserva

Alto Adige - DOC - South Tyrol

2020

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 in Niclara, calcareous - sandy alluvial soils in Cortaccia and calcareous clay soils on porphyry rock in Bolzano

HARVEST AND VINIFICATION

Fermentation on the skins for 3-4 weeks in concrete vats 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 % Lagrein



Red meat, game, poultry, strong spicy hard cheese



62.6 - 64.4 °F
17 - 18 °C



Hillside vineyard in Niclara, Cortaccia and Bolzano
South/south-eastern exposure
755 to 853 feet | 230 to 260 m



Guyot
2,630 vines per acre | 6,500 vines per ha
Year of planting: 1930 and 1994-2003



35 to 50 hl per hectare



Alcohol = 13.5 % by vol
Acidity = 5.0 g/liter
Residual sugar = 1.0 g/liter



8 to 10 years