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Südtirol DOC
2016



Selection

LINTICLARUS

Cuvée Riserva
Cabernet-Merlot

DESCRIPTION

This cuvée has a beautiful dark, garnet-red color and an intensive scent of flowers, blackberries and blackcurrants. The powerfully structured body and fine tannins give lasting support to the bouquet on the palate and ensure a long, juicy finish.

SOIL CONDITIONS

Highly loamy sand with a high limestone content dominate the loose and very deep morainic soil

HARVEST AND VINIFICATION

Fermentation on the skins in stainless steel tanks 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



50 % Cabernet Sauvignon
50 % Merlot



Braised/grilled red meat, lamb or game, aged cheeses



62.6 – 64.4 °F
17 - 18 °C



Hillside vineyards in Niclara
Cabernet S. > S, Merlot > SE
853 to 984 feet | 260 to 300 m



Guyot
2,630-3,156 vines/acre | 6,500-7,800 v./ha
Year of planting: 1993 and later



356 to 400 gallons (UK) per acre
40 to 45 hl per hectare



9,000



Alcohol = 14 % byVol
Acidity = 5.2 g/liter
Residual sugar = 0.5 g/liter



8 to 10 years