



TIEFENBRUNNER

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CLASSIC

PINOT BIANCO *Classic*

WEISSBURGUNDER

2015

SÜDTIROL – ALTO ADIGE doc

Description: this youthfully fresh wine makes an elegant impression. Clear, bright yellow in colour, its nose exhibits fine floral and fruit aromas: hints of apple and tropical fruit are prevalent in the bouquet. An agreeable, fresh acidity accompanies this mineral wine through its fine harmonious finish.

Food pairing: lightly appetizers, fish dishes, asparagus and South Tyrolean dumplings

Serving suggestion:	10 – 12 °C
Varietal:	100% Pinot Blanc
Growing area:	hillside vineyards in Kurtatsch (400 – 600 m a.s.l.) and sites in the plain of Margreid (210 m a.s.l.)
Soil:	chalk gravel moraine soil in the hills in Kurtatsch, sandy alluvial soil in Margreid
Training system:	pergola and guyot; 3.500 – 7.000 vines / hectare
Yield:	65 – 75 hl / hectare
Age of vines:	up to 30 years
Vinification:	fermented at a constant temperature of 20 °C in stainless steel tanks; maturation on the fine lees for 4 months until bottling
Barrels:	stainless steel tank and concrete vat
Alcohol:	13,5% by vol.
Acidity:	6,0 g / litre
Residual sugar:	2,0 g / litre
Release:	February 2016

