



TIEFENBRUNNER

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Turmhof



PINOT GRIGIO *Turmhof*

2013

SÜDTIROL – ALTO ADIGE doc

Description: pale yellow to sandy in colour this Pinot Grigio delights with its flowery bouquet of herbs, ripe fruits like pear, peach as well as melon and present itself full bodied, round, creamy and elegant in the mouth with lingering aftertaste.

Food pairing: goes well with all sorts of appetizers, fish dishes and South Tyrolean specialities.

Serving suggestion:	10 – 12 °C
Varietal:	100% Pinot Gris (Pinot Grigio)
Growing area:	south-, southeast-facing vineyards in the plain of Margreid; hillside vineyards in Kurtatsch (210 – 350 m a.s.l.)
Soil:	chalk gravel moraine soil in Kurtatsch, sandy alluvial soil in Margreid
Training system:	guyot; 6.000 – 7.000 vines / hectare
Yield:	45 – 55 hl / hectare
Age of vines:	up to 15 years
Vinification:	fermented at a constant temperature; maturation with regular batonnage in large oak casks for 7 months; 20% fermented and aged in stainless steel tanks on the fine lees for 7 months.
Barrel:	20% stainless steel tank, 80% large oak cask
Ageing potential:	4 – 5 years
Alcohol:	13,5% by vol.
Acidity:	5,7 g / litre
Residual sugar:	3,0 g / litre
Release:	May 2014