



TIEFENBRUNNER

Schlosskellerei Turmhof

CHARDONNAY "Turmhof"

2012

SÜDTIROL – ALTO ADIGE / doc

Description: luminous pale yellow in color, this wine shows well-balanced apple and banana- notes. Full of character, it is well-structured and pleasantly salty on the tongue. Partial ageing in small oak barrels lends this wine structure and elegance.

Food pairing: goes well with starters, fish, shell fish, poultry as well as white-meat-dishes

Serving suggestion: 10 – 12 °C

Varietal:	100% Chardonnay
Growing area:	sites south of Margreid and south southeast-facing hillside vineyards in Kurtatsch (240 – 350 m a.s.l.)
Soil:	chalk gravel moraine soil in Kurtatsch, sandy alluvial soil in Margreid
Method of cultivation:	pergola and guyot; 3,500 – 7,000 vines / hectare
Yield:	55 – 60 hl / hectare
Age of vines:	up to 20 years
Vinification:	fermented at a constant temperature; maturation with regular batonnage in large oak casks for 7 months; 70% fermented and aged in stainless steel tanks on the fine lees for 7 months; 10% aged in barriques
Barrel:	stainless steel tank (70%), large oak cask (20%), barrique (10%)
Ageing potential:	4 – 5 years
Alcohol:	13.5% by vol.
Acidity:	5.5 g / litre
Residual sugar:	3.3 g / litre

Release: May 2013

