



TIEFENBRUNNER

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Turmhof

CHARDONNAY *Turmhof*

2013

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 dishes and South Tyrolean specialities.



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
Training system:	pergola and guyot; 3.500 – 7.000 vines / hectare
Yield:	55 – 60 hl / hectare
Age of vines:	up to 30 years
Vinification:	fermented at a constant temperature; maturation with regular batonnage in large oak casks for 7 months; 50% fermented and aged in stainless steel tanks on the fine lees for 7 months.
Barrel:	50% stainless steel tank, 50% large oak cask
Ageing potential:	4 – 5 years
Alcohol:	14,0% by vol.
Acidity:	5,5 g / litre
Residual sugar:	3,3 g / litre
Release:	May 2014