



TIEFENBRUNNER

Schlussskellerei Turmhof



PINOT NOIR „Turmhof“

PINOT NERO

2012

SÜDTIROL – ALTO ADIGE / doc

Description: ruby red with a deep garnet sheen, this wine has a delicate bouquet of blackberries, raspberries and cherries. It is smooth and full-bodied, showing balance and elegance on the palate, and has both youthful force and pedigree.

Food pairing: an excellent accompaniment to rabbit, lamb, game, game bird and hard cheese

Serving suggestion: 16 – 18 °C

Varietal:	100 % Pinot Noir
Growing area:	hillside vineyards in Graun near Kurtatsch (800 - 850 m a.s.l.) and in Montan (450 - 550 m a.s.l.)
Soil:	chalk gravel moraine soil in Graun and loamy alluvial moraine soil in Montan
Training system:	guyot; 6,000 - 7,000 vines / hectare
Yield:	60 – 70 hl / hectare
Age of vines:	up to 15 years
Vinification:	fermentation and maceration in stainless steel tanks; malolactic fermentation and maturation in small and large oak casks for 8 months
Barrel:	stainless steel tank, small and large oak cask
Ageing potential:	5 – 7 years

Alcohol: 13.5% by vol.

Acidity: 4.9 g / litre

Residual sugar: 2.9 g / litre

Release: September 2013