



TIEFENBRUNNER



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Linticlarus

PINOT NOIR Riserva "*Linticlarus*"

BLAUBURGUNDER - PINOT NERO

2012

SÜDTIROL - ALTO ADIGE doc

Description: ruby red in color with a deep garnet sheen, this fruity wine has a fine berry and cherry bouquet. Balanced and round in flavor, it shows plenty of structure and is well-proportioned, with an elegant, lingering finish.

Food pairing: pairs well with rabbit, lamb, game, game bird and hard cheese

Serving suggestion: 16 – 18 °C

Varietal: 100% Pinot Noir
Growing area: southwest-facing hillside vineyards in Montan (400 - 500 m a.s.l.)
Soil: loamy, clay moraine sediments
Training system: guyot; 7,000 vines / hectare
Yield: 40 – 45 hl / hectare
Age of vines: up to 20 years
Vinification: fermentation and maceration in stainless steel tanks; malolactic fermentation and maturation in barriques for 12 months; further ageing in large oak casks for 6 months and one year in the bottle
Barrel: barrique (french oak, 30% new), stainless steel tank
Ageing potential: 8 – 10 years

Alcohol: 14% by vol.
Acidity: 5.6 g / litre
Residual sugar: 2.2 g / litre

Release: May 2015

