



TIEFENBRUNNER

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South Tyrol DOC
2016



Selection

TURMHOF

Chardonnay

DESCRIPTION

The Chardonnay is a luminous pale yellow in color, with a balanced bouquet of pineapple and bananas. It is full of character, well-structured and pleasantly salty on the tongue. Its part aging in oaken casks gives this wine plenty of strength and elegance.

SOIL CONDITIONS

Chalk gravel moraine soil in Cortaccia, sandy alluvial soil in Magrè

HARVEST AND VINIFICATION

Following temperature-controlled fermentation, 50 % of the wine is aged for seven months in large oak casks on the first lees, with regular stirring. The other 50 % is fermented in stainless steel tanks and also matures for seven months on the fine lees.

INFO



100 % Chardonnay



Light starters, fish, seafood, poultry, white meat



50.0 – 53.6 °F
10 - 12 °C



Locations to the south of Magrè
Hillside vineyards in Cortaccia > S/SE
688 to 1,476 feet | 210 to 450 m



Guyot and pergola
1,416-2,832 vines/acre | 3,500-7,000 v./ha
Year of planting: 1987 and later



445 to 534 gallons (UK) per acre
50 to 60 hl per hectare



21,000



Alcohol = 14 % by Vol
Acidity = 6.1 g/liter
Residual sugar = 1.5 g/liter



up to 5 years

