



TIEFENBRUNNER

Schlosskellerei Turmhof

+39 0471 88 01 22

+39 0471 88 04 33

info@tiefenbrunner.com

www.tiefenbrunner.com

www.facebook.com/Turmhof.Tiefenbrunner

@tiefenbrunnerwinery



South Tyrol DOC
2015



Selection

LINTICLARUS

Pinot Noir

Riserva

DESCRIPTION

This wine is ruby-red in color with a garnet-red glow. It has a fine, fruity bouquet of forest berries and cherries. This elegant wine has a well-proportioned body, is balanced, rounded in taste and has a long finish.

SOIL CONDITIONS

Calcareous clay soils on porphyry rock

HARVEST AND VINIFICATION

The grapes are finely harvested by hand and then gently destemmed. After a cold maceration of about five days, the alcoholic fermentation follows for about twelve days. Then the malolactic fermentation and a subsequent 12 months ageing take place in barrique (35 % new wood). Lastly this Pinot Noir rests for six months in large wooden casks before the final stop in bottle.

INFO



100 % Pinot Nero



Rabbit, lamb, game and game birds, hard cheese



60.8 - 64.4 °F
16 - 18 °C



Hillside vineyard in Montagna
South-western exposure
1,475 to 1,575 feet | 450 to 480 m



Guyot
2,428 vines per acre | 6,000 vines per ha
Year of planting: 1994 and later



356 to 400 gallons (UK) per acre
40 to 45 hl/hectare



4,500



Alcohol = 13.5 % byVol
Acidity = 5.6 g/liter
Residual sugar = 0.6 g/liter



8 to 10 years