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South Tyrol DOC  
2015



Selection

# LINTICLARUS

*Lagrein Riserva*

## DESCRIPTION

This indigenous South Tyrolean wine, is a dark ruby-red and exhibits delicate aromas of forest fruits and cherries. Fine-grained, ripe tannins accompany its beautiful acid range to give it elegance, persistence and a long finish.

## SOIL CONDITIONS

Chalk gravel moraine soil

## HARVEST AND VINIFICATION

The grapes are finely harvested by hand and then gently destemmed. The alcoholic fermentation follows for about twelve days: in this period it is necessary to proceed with pushing down up to four times daily. Then the malolactic fermentation and a subsequent 12 months ageing take place in barrique (35 % new wood). Lastly this Lagrein rests for six months in large wooden casks before the final stop in bottle.

## INFO



100 % Lagrein



Red meat, game, poultry, strong hard cheese



62.6 – 64.4 °F  
17 - 18 °C



Hillside vineyard in Niclara  
South/south-eastern exposure  
755 to 820 feet | 230 to 250 m



Guyot  
2,630 vines per acre | 6,500 vines per ha  
Year of planting: 1997 and later



312 to 445 gallons (UK) per acre  
35 to 50 hl per hectare



9,400



Alcohol = 14 % byVol  
Acidity = 5.1 g/liter  
Residual sugar = 1.9 g/liter



8 to 10 years

