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South Tyrol DOC
2017



Selection

TURMHOF

Pinot Nero

DESCRIPTION

This Pinot Noir is ruby-red in color with a garnet-red glow and a subtle bouquet of blackberries, raspberries and cherries. It has a youthful strength and pedigree, is soft and full-bodied while being balanced and elegant on the palate.

SOIL CONDITIONS

Loamy moraine sediments between Pinzano and Mazzon, chalk gravel moraine soil in Corona, moderately silty sand in Aica di Fiè

HARVEST AND VINIFICATION

Fermentation on the skins in stainless steel tanks is followed by malolactic fermentation, then the wine ages for another eight months in large wooden casks and small wooden barrels.

INFO



100 % Pinot Nero



Rabbit, lamb, game and game birds, hard cheese



60.8 - 64.4 °F
16 - 18 °C



Pinz./Maz. (1,476-1,804 ft. | 450-550 m)
Corona/Cort. (2,624-2,788 ft. | 800-850 m)
Aica di Fiè (2,460-3,215 ft. | 750-980 m)



Guyot
2,428-2,832 vines/acre | 6,000-7,000 v./ha
Year of planting: 2002 and later



534 to 623 gallons (UK) per acre
60 to 70 hl per hectare



39,000



Alcohol = 13.5 % byVol
Acidity = 5.6 g/liter
Residual sugar = 1.3 g/liter



5 to 7 years

