



TIEFENBRUNNER

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Vigneti delle Dolomiti IGT  
2017

DESCRIPTION

Straw yellow in color with lemon reflexes, this Pinot Gris is youthful and lively. In the nose this wine has aromas of citrus, white blossoms, pears, apples and meadow grass. There is a fresh, crisp minerality and a clear finish.

SOIL

Chalk gravel moraine soil and sandy alluvial soil

VINIFICATION

Temperature-controlled fermentation at 68 °F (20 °C) in steel tanks; four-month aging on the fine lees in concrete vats prior to bottling.

INFO



Classic

LIGHT

Pinot Grigio



100 % Pinot Grigio



Aperitif! Pached fish, scampi and light pasta dishes (pasta primavera)



50.0 - 53.6 °F  
10 - 12 °C



Vineyards in the province of Trento  
492 to 656 feet | 150 to 200 m



Pergola and guyot  
1,416-2,832 vines/acre|3,500-7,000 v./ha  
Year of planting: 2006 and later



845 to 979 gallons (UK) per acre  
95 to 110 hl per hectare



300,000



Alcohol = 13 % by vol  
Acidity = 5.8 g/liter  
Residual sugar = 2.8 g/liter



up to 3 years