



TIEFENBRUNNER

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Vigneti delle Dolomiti IGT
2018

DESCRIPTION

A fresh and fruity, uncomplicated wine. Delicate green to light yellow in color, its smooth body, flavor and good acidity delight the palate. The bouquet is reminiscent of citrus fruits and white peach. The finish is smooth and elegant. K59

SOIL

Chalk gravel moraine soil

VINIFICATION

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

INFO



Classic

MERUS

Weiss



Müller-Thurgau, Sauvignon Blanc, Burgundy varietals



Suitable accompaniment to starters, fish, seafood, poultry, pork and veal



50.0 - 53.6 °F
10 - 12 °C



Vineyards in Cortaccia and Penone
656 to 2,625 feet | 200 to 800 m



Guyot and pergola
1,416-2,832 vines/acre | 3,500-7,000 v./ha
Year of planting: 1977 and later



578 to 667 gallons (UK) per acre
65 to 75 hl per hectare



8,000



Alcohol = 12 % by vol
Acidity = 5.9 g/liter
Residual sugar = 2.3 g/liter



up to 3 years