



TIEFENBRUNNER

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Vigneti delle Dolomiti IGT  
2019



Classic

MERUS

*Rosenkönig*

*Moscato Rosa*



100 % Moscato Rosa



Semifreddo, South Tyrolean 'krapfen',  
mould cheeses



53.6 - 59 °F  
12 - 15 °C



Hillside vineyards in Lavis (TN)  
South/south-western exposure  
656 to 787 feet | 200 to 240 m



Guyot  
2,428-2,832 vines/acre | 6,000-7,000 v./ha  
Year of planting: 2001 and later



445 gallons (UK) per acre  
50 hl per hectare



3,400



Alcohol = 12.5 byVol  
Acidity = 5.3 g/liter  
Residual sugar = 60 g/liter



up to 5 years

#### DESCRIPTION

This dessert wine is a luminous ruby-red in color with garnet-red reflexes. It has an elegant body as well as a wonderfully intense bouquet that evokes rose petals, cloves and cinnamon. It is velvety and full-bodied in taste, persistently sweet and powerful in the finish.

#### SOIL CONDITIONS

Chalk gravel moraine soil

#### HARVEST AND VINIFICATION

Fermentation on the skins in steeltanks is followed by malolactic fermentation and a five-month aging period in stainless steel tanks.

#### INFO

